



Chicken, mushroom and lup cheong clay pot rice

Serves 4-6

An iconic supertime meal all over south Asia, this is an impressive centre piece for a dinner party, or a quick weekday dinner for 2, substitute chicken with any quick cooking protein, mushrooms, or seafood, be sure to soak your clay pot in water overnight before using or it may crack over direct flame.

For the chicken

- 2 pieces of chicken thigh fillets - cut into 1.5cm pieces
- 1 clove garlic
- 1 thumb sized piece of ginger
- 1 tsp salt
- 1 tsp sugar
- 1 tablespoon soy sauce
- 1 tablespoon shaoxing rice wine
- a few drops of sesame oil
- 1/2 tsp cornstarch or similar starch, thinned down in 30mls of cold water

Mix and allow to marinade for 10-15 minutes

Garnish to be cooked with rice

- 4-6 pieces of fresh shiitake mushrooms, cut into small pieces
- 2 pieces of baby bok choy, cut in half lengthways
- 2 pieces of lup cheong, cut into thick slices

Garnish to be served with rice

- 2 pieces of spring onions cut into thin rounds
- 2 springs of coriander chopped

For the rice

- 1/2 onion, cut into fine dice
- 1 thumb sized piece of ginger, cut into fine dice
- 3/4 to
- 1 cup short grain rice
- 3/4 to 1 cup water
- 2 tsp chicken stock powder
- 3 tablespoons vegetable oil

Sauce

- 1 tsp dark soy
- 1 tsp oyster sauce
- 1 tsp sugar
- 1 tablespoon light soy

Mix to combine

Rinse the rice in cold water three times and drain well.

Cook onion and ginger in the pan/clay pot

Add rice, chicken powder and water, bring to the boil, cover for 3 minutes, add mushrooms and chicken and cover can cook for 5 minutes, turn the heat down to low add lup cheong and cook for 7 minutes, turn heat up to medium-high until you hear the sizzle arrange the bok choy on top, and leave for 1 minute - then take off the heat and rest for 8 minutes

Top with herbs and drizzle with sauce.