



## **Drunken pippies with rolled rice noodles, garlic chives and aromatic ginger oil.**

Serves 4

*Drunken is a great technique for poaching and marinating meats and seafood. This preparation highlights the fresh shellfish flavours married with the fragrant rice wine for a savoury freshness that is indicative of coastal Chinese cuisines spanning from Shanghai to Canton. A delightful cold starter for the summertime.*

### **Drunken Base**

50g sugar  
100g white soy  
300g water  
400g aged shaoxing rice wine, best you can afford

Stir to combine, this mixture keeps extremely well refrigerated, up to 3 weeks

### **For the ginger chicken fat**

500g chicken skin  
500mls water  
50g ginger, peeled and sliced  
50g spring onions, white part only, cut into 4cm batons

Cover the chicken skin with water in a medium saucepan and bring gently to the boil, once the mixture is boiling, lower heat to a simmer and stir once in a while to prevent the skins from sticking and burning, this process is slowly rendering the chicken fat out of the skin and the water is evaporating to distill the aromatic fat. Once there is no water left in the saucepan the remaining chicken skin will slowly start deep frying in it's own fat, at this stage add the ginger and spring onions and gently cook until aromatic, strain off the solids and keep the remaining fat, this is a great medium for stir frying vegetables. You can chop up the crispy chicken skin bits and sprinkle them over rice or noodles as a tasty garnish.

### **For the pippies**

500g Goolwa pippies, rinsed under cold running water, and drained in a colander  
200ml water  
30-50ml drunken base  
1 large pinch ground white pepper

In a wide shallow saucepan with a tight fitting lid, bring water to the boil over high heat, add pippies and cover with the lid, steam pippies until they open, 1-2 minutes, remove the pippies and keep them close by. Add the drunken base and pepper to the pippi cooking liquid and taste, this should be quite intensely fragrant with rice wine and briny and savoury from the pippies, with a gentle warmth from the pepper. Stir the pippies back into this sauce and keep warm.

### **To Assemble**

200g rolled rice noodles, also known as cheong fun, cut into 2cm lengths  
1 bunch of flowering garlic chives, cut into 3cm lengths  
30mls ginger chicken fat

Steam the rice noodles for 5 minutes in a steamer (or microwave for a minute) to soften, place on the bottom of a serving dish, ladle on the pippies over the rice noodles reserving the liquid in the pan - bring the pan of sauce to a gentle simmer and add the garlic chives and allow to cook quickly (the garlic chives are ready once they turn bright green and the harsh garlic flavour has been tempered by the heat of the sauce) spoon the sauce to dress the whole plate, drizzle the chicken fat on liberally, and serve.