



White cut chicken, aromatic chilli oil and peanuts

Serves 4

For the white cut chicken

4 large, free-range chicken Maryland's
5000mls water
650ml shaoxing rice wine
50g sliced ginger
50g spring onions, whole
250g salt

Bring water, rice wine, salt and aromatic vegetables to the boil in a large stockpot with a tight fitting lid, once boiling, add chicken marylands and place on lid, turn off the heat and allow to cook with the residual heat from the boiling stock, allow between 30-45 minutes to cook depending on the size of the chicken and the size of the stock pot, probe the chicken with a temperature probe, if the internal temperature exceeds 70°C it's ready, remove chicken from the stock and allow to cool to room temperature, and place in the refrigerator until cold and completely set. Carve the chicken off the bone and into easy to eat slices, keep refrigerated until serving.

For the black vinegar dressing

125g rice wine vinegar
135g sugar syrup
250g black vinegar
250g mirin
500g soy sauce
3 cloves of garlic, microplaned
20g ginger, microplaned
Mix all ingredients together, this dressing will keep in the refrigerator for 2 weeks.

Salted chilli soffritto

90g long red chillis, stems removed
60g garlic cloves, peeled
30g peeled ginger
18g salt
Blend all ingredients and place in a covered container at room temperature overnight to ferment, refrigerate until ready to use.

For the chilli oil

300mls chilli oil
10g Sichuan peppercorns
200mls vegetable oil
20g dried chillies, blended into a coarse powder
80g salted chilli soffritto
Place vegetable oil and Sichuan peppercorns in a wok and bring up to heat slowly, once the peppercorns float and start to turn a lighter shade of red, add the salted chilli soffritto and slowly cook until most of the moisture is cooked out and the oil is smelling aromatic, add chilli powder and continue cooking until the pastes look the same in colour. Remove from the heat and add the chilli oil, allow the chilli oil to cool completely before using, this oil will keep for 3 months in the refrigerator.

To assemble

20g slice spring onions
10g roughly chopped toasted peanuts (optional)
4g sesame seeds
20g coriander leaves, picked
80ml aromatic chilli oil
80ml dressing
Place sliced chicken into a deep serving dish, pour on dressing, pour on chilli oil, sprinkle with chopped peanuts, sesame seeds and sliced spring onions, zest lemon directly over the whole dish with a fine tooth microplane, top with coriander leaves.