

HAINANESE CHICKEN RICE BALL



Ingredients

(a) Ingredients for Chicken Rice:

- **Corniche Chef Express Hainanese Chicken Rice Paste** – 1 packet
- Rice – 400g (2 cups)
- Water – 500mL
- 2-3 Pandan Leaves

(b) Ingredients for Steamed Chicken:

- Chicken Drum Sticks – 2-3 pcs
- Ginger 5-6 slices
- 1 Spring Onion (sectioned)
- Garnish: Sliced cucumbers and tomatoes

Method

1. Wash and drain rice, then add water, pandan leaves and Corniche Chef Express Hainanese Chicken Rice Paste. Mix well and cook in rice cooker.
2. Mould cooked rice into mini balls of preferred size while hot. (Caution: Use protective gloves to prevent burns).
3. Rinse chicken and drain well.
4. Place spring onion and ginger on chicken, steam over high heat for 20 minutes, or until cooked. Immediately transfer chicken into iced water and soak for 15 to 20 minutes.
5. Place chopped chicken drumstick pieces on a plate with the chicken rice balls and garnish with sliced cucumbers and tomatoes.

Recommendation: serve with chili sauce and ginger sauce.