



**Miele**

# Steamed ginger chicken

By Miele

**20 minutes**

**1 hour**

**4-6**

Serves

## INGREDIENTS

### Ginger chicken

600g chicken thigh fillets  
1 tablespoon grated ginger  
1 tablespoon Shaoxing wine  
1 tablespoon soy sauce  
½ teaspoon salt  
½ teaspoon sugar  
2 spring onions, finely chopped  
Coriander leaves to garnish

### Chilli Sauce

6 red birds-eye chillies  
2 tablespoons grated ginger  
2 garlic cloves  
1 teaspoon castor sugar  
¼ teaspoon salt  
1 teaspoon lemon juice

### Spring onion and ginger oil

4 spring onions, thinly sliced  
2 tablespoons grated ginger  
½ teaspoon salt  
3 tablespoons peanut oil

## METHOD

1. Cut the chicken thighs into 5cm pieces.
2. Mix the chicken with ginger, Shaoxing wine, soy sauce, salt, sugar and spring onions.

Set aside to marinate for 30-45 minutes.

3. Line a solid steam tray with baking paper and assemble chicken pieces on top. Steam at 65°C for 1 hour.

Transfer to a serving plate, tipping over any juices.

### Chilli sauce

1. Combine chillies, ginger, garlic, sugar and salt in a mortar and pound to a paste with the pestle. Add the lemon juice and 1-2 tablespoons of boiling water until desired consistency is reached.