

Spatchcock Hainanese Ginger and Spring Onion Chicken

Serves 4

INGREDIENTS

Whole free-range chicken

Chicken Marinade:

2 Tbsp dark soy sauce

1 Tbsp white wine vinegar

1 Tsp sugar

1 Tsp salt

6 red onions

5cm fresh ginger

2 bunches spring onion

1 Tbsp sesame oil

2 Tbsp chilli oil

½ lemon, to serve

coriander, to serve

jasmine/sushi rice, to serve

**ALLERGENS HIGHLIGHTED IN
BOLD**



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METHOD

1. Spatchcock the chicken by cutting out the spine, chicken butt and any chicken fat with scissors. Keep the spine and butt for the gravy later. Wash the chicken in a sink to remove any unwanted bits inside. Pat dry the chicken with kitchen paper and place onto a large baking tray. Firmly press two hands on the breast of the chicken and push down until it lays flat to spatchcock.
2. Combine the chicken marinade ingredients together and brush all over both sides of the chicken then leave it to marinate in the fridge for 30 minutes to 24 hours uncovered.
3. Preheat the oven to 160°C Circo Therm® medium steam
4. Remove the chicken and pour out any excess liquid into the sink (give your sink a soapy rinse afterwards) Then pat dry the chicken skin with kitchen paper. Place the spine and butt underneath the chicken. Cut onions in half, keeping the skins on and surround the chicken. Drizzle oil all over the chicken skin and onions .
5. Roast in the oven for 40 minutes, then increase oven temperature to 220°C for 15-20 minutes or until golden and charred.
6. In the meantime, finely slice spring onions, grate ginger and add toasted sesame oil into a medium sized bowl.
7. Remove the chicken from the oven and carefully lift the chicken and onions into a large bowl to catch its resting juices. Discard the spine and butt. Carefully pour the hot gravy from the baking dish into the spring onions and ginger bowl, then mix well.
8. Let the chicken rest for at least 10-20 minute before serving. Then pour all that delicious resting juice into aromatic bowl spring onion gravy. Add the chicken back into the roasting dish, and remove the onions from their skins and place around chicken. Drizzle over some gravy onto the chicken skin, chilli oil, squeeze of lemon all over and finish with some fresh coriander leaves. Serve with fluffy jasmine rice or whatever sides your roast demands.