



David Prior Chef

presents...

ROASTED HAINANESE STYLE CHICKEN

WITH CHICKEN RICE, SAMBAL AND GREENS

Inspired by travels to Singapore, this reimagined Hainanese Chicken Rice takes a fresher, hands-on approach. We roast the chicken for golden crispness and turn the bones into a rich, aromatic stock. Fragrant rice cooked in that broth pairs with fiery sambal, crisp cucumber, and quick pickles. Designed for friends to cook side by side, it celebrates connection, creativity, and turning simple ingredients into something special.



SERVINGS
3-4

Ingredients

Sides

CHILLI SAMBAL

- 2 long red chillies
- 2 garlic cloves
- ½ tsp salt
- ½ brown onion
- 50 ml rice-wine vinegar (or citrus juice)

SPRING-ONION RELISH

- ½ bunch spring onions
- 100 ml neutral oil
- 2 garlic cloves
- 2 tbsp white (light) soy sauce
- 2 tbsp rice-wine vinegar
- 1 tbsp white sugar or honey
- 1 tbsp sesame seeds
- (Optional) 2 tbsp rendered chicken fat

QUICK PICKLES

- ½ bunch red shiso leaves
- ½ kohlrabi, thinly sliced
- 100 g daikon radish, thinly sliced
- 1 Lebanese cucumber, thinly sliced
- 100 ml rice-wine vinegar
- 100 g white sugar
- 1 tbsp white soy
- 1 garlic clove, smashed

CHICKEN

- 1 whole chicken, patted dry
- 2 tsp light barley miso (subtle sweet umami)
- Salt, to taste

CHICKEN STOCK

- 5 chicken carcasses/bones (1 from the bird + 4 additional)
- Water, to cover (~2 L as needed)
- 1 thumb-sized piece ginger
- 4 garlic cloves
- 1 brown onion, peeled
- 1 tbsp salt
- 1 tbsp white soy
- Spring onion (scallion) trimmings

RICE

- 2 cups basmati rice
- Chicken stock (enough to cover)
- White soy (optional, to season)
- Salt, to taste
- Butter, to finish

SEASONAL GREENS

- 2 bunches greens (gai lan, mustard greens, bok choy, or broccolini)
- 2 tbsp crispy shallots
- 1 tsp sesame oil
- 1 tsp tamari
- 20 g butter



Method:

1. Break down the chicken: remove legs (include the "oyster"), breasts and wings. Pat dry, rub lightly with miso, sprinkle with salt, and air-dry uncovered in the fridge.
2. Make stock: cover bones with ~2 L cold water; add ginger, garlic, onion, white soy, salt and spring-onion trimmings. Bring to a boil, skim, then simmer at least 4 hours. Preheat oven to 200°C.
3. Chilli sambal: blend onion, chillies, garlic, salt and vinegar (blender or mortar). Taste and adjust; set aside.
4. Spring-onion relish: finely slice spring onions (add trimmings to stock), rinse and drain. In a bowl combine sliced spring onion, garlic, sugar, salt. Heat oil (and chicken fat, if using) with sesame seeds until aromatic; carefully pour over, stir, then add white soy and vinegar. Cool.
5. Quick pickles: in a saucepan combine water, rice-vinegar, salt, sugar, smashed garlic and shiso; bring to a boil, simmer 10 min. Thinly slice kohlrabi, cucumber and daikon; pour hot pickling liquid over. Cool.



6. Temper chicken: remove from fridge 20 min before roasting; arrange pieces on a baking tray.
7. Strain stock: taste and adjust seasoning. Reserve enough to cook rice.
8. Rice: rinse basmati; cook in reserved stock to cover with a pinch of salt (~20 min). Finish with butter; fluff and keep warm.
9. Roast chicken: 200°C for ~30 min until golden; doneness 75°C internal or clear juices. Rest somewhere warm.
10. Greens: stir-fry in a hot pan with a little sesame oil (2 min), splash of stock to steam; finish with tamari, butter and crispy shallots.
11. Serve: plate rice; slice chicken so everyone gets each cut; add pickles, sambal, spring-onion relish and greens.



And...

Thank you for making Cook It Up possible.
Your enthusiasm
is the secret ingredient!

