

Chicken Rice Dumpling



eikon® e1s

 00:55





This recipe is available for:

- eikon® e2s HP (2000W)
- eikon® e1s




Accessories:

e1s/e2s Full Size Cooking Tray 32Z4080 (Black), 32Z4100 (Red), 32Z4093 (Green), 32Z4101 (Blue)

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-  260 °C
-  Chilled 4°C
-  1 Portion
-  Partially Cooked

Stage 1

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-  100 %
-  70 %

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Ingredients

- | | | |
|-----|-------|--|
| 160 | ml | Water |
| 1 | pcs | Pandan Leaf |
| 10 | g | Young Ginger |
| 1 | pcs | Chicken Breast skin-on |
| 60 | g | Thai Rice |
| 1 | pinch | Salt |
| 5 | g | Coriander chopped |
| 0.5 | tsp | Light Soy Sauce |
| 0.5 | tsp | Sesame Oil |
| 1 | tsp | Chinese Chicken Powder |
| 6 | pcs | Spring Roll Pastry Sheets
10x10 cm / 4x4 inch |
| 1 | pcs | Egg |
| 10 | ml | Butter clarified |
| 3 | tbs | Chicken Rice Chilli Sauce |

1. Food Preparation

Add water, pandan leaf and ginger in a pot and bring it to a boil. Add the chicken, lower the heat and let it simmer for 20 minutes. Take the chicken out, remove the skin and bone and let it chill. Strain the stock and use it to cook the rice. Wash the rice and add the salt to the stock. When the rice is soft, chill it and add coriander, soy sauce, sesame oil, chicken powder and the diced chicken breast. Mix it well and divide the rice into 6 equal round balls. Lay out the pastry sheets and brush the 4 sides with egg wash. Place one rice ball in the centre of each sheet and fold the 4 corners up and press them together to close the dumpling. Brush the dumplings with the clarified butter. Place them on the tray.

2. Cooking Instruction

Cook as per oven profile.

3. Food Serving Instruction

Remove the cooked food from the tray and serve with the chilli sauce aside.