



Singapore Chicken Rice

Yield: 4 Author: Dee Kirk

In a country renowned for its eclectic crossroads cuisine, the humble chicken rice rules the roost in Singapore. Beloved by the island's children and just everybody else, chicken rice is the ultimate comfort food. I think of it as the South East Asian equivalent of risotto; a nutritious scented chicken broth absorbed by delicate plumped jasmine rice. It always come served with some gingery spicy condiments so that everybody can tailor it to their taste.

INGREDIENTS

- 1 chicken
- A bunch of spring onions
- 1 head of garlic
- 1 large stem of ginger
- 6 pandan leaves (double if frozen) or a few drops of pandan essence.
- Soy sauce
- Salt to taste

- 2 cups of jasmine rice
- Half a cucumber, sliced
- Coriander leaves, to garnish

For the ginger sauce

- 4 cloves of garlic, finely grated
- A thumb of ginger, finely grated
- 1 tablespoon of warm chicken broth
- Half a teaspoon of sugar
- Salt to taste

For the chili sauce

- 6 red chili peppers, finely chopped and pounded
- 1 tablespoon of lime juice (preferably calamansi)
- 1 tablespoon of warm chicken broth
- Half a teaspoon of sugar
- Salt to taste

INSTRUCTIONS

- Rub the chicken all over with soy sauce and salt until completely covered. Fill the cavity with 2-3 garlic cloves, 6 large slices of ginger, a couple of the spring onions knotted and 2-3 pandan leaves. Place in a large pot and cover with cold water. Add in a couple more onions along with a few thick slices of ginger, a couple more garlic cloves and pandan leaves.
- Bring to the boil and skim off any sediment or foam that forms on the top. Reduce the heat and simmer for approximately 30 minutes. Remove the bird from the pot with a couple of slotted spoons and transfer to a chopping board.

- Traditionally, at this stage the chicken is plunged into iced water to stop it from cooking but I remove the meat with skin intact, spoon over a ladle of broth to keep it moist and re-introduce the remaining carcass back into the pot. Continue to simmer for 1 hour to get a nice viscous broth. Strain the liquid and leave to settle.
- Meanwhile thoroughly rinse the rice under a cold tap. Finely grate one clove of garlic and a small thumb of ginger (I use a [Microplane](#)). Skim off some fat from the top of the broth to gently fry the garlic and ginger. Stir in the rice and coat well.
- Cover the rice with twice the amount of broth (2:1) and add in another pandan leaf or a couple of drops of pandan essence. Bring to the boil and then cover tightly so as to trap the steam. Reduce to a very low simmer and leave cook for 20-30 minutes.
- You can buy high quality accompanying sauces in Singapore such as [Shermay's](#) but they are relatively simple to recreate. Combine a finely grated small thumb ginger and a clove of garlic with a tablespoon of the broth, half a teaspoon of sugar and salt to taste.
- To make the chili sauce, combine the pounded chili with a pinch of sugar, a squeeze of lime, and a tablespoon of the broth.
- Serve a scoop of rice with the room temperature chicken, garnished with coriander leaves and accompanied by cucumber slices, the sauces and a bowl of the fragrant chicken broth.