



**TASTE
OBSESSION**
SINGAPORE

HOME EDITION

Singapore is home to more dishes than you can eat in a lifetime. From Michelin-starred delicacies and international cuisines to scrumptious creations by home-grown chefs and timeless hawker favourites, Singapore is where you can taste it all.

Experience the smell, flavours and comfort of some of the Singapore Tourism Board's favourite dishes (and drinks) through the Taste Obsession Singapore Home Edition.



**DAY 1
HAINANESE CHICKEN RICE**

The Hainanese may only constitute 5% of the Chinese population in Singapore, yet that didn't stop this dish from being Singapore's unofficial national dish.

The original Hainanese cooking method of poaching the chicken before immersing it in an ice bath has been preserved. Today, the Singaporean version, created over 70 years ago, comes with a unique tangy chilli sauce dip, with the use of tender and young chicken.

Whether you are eating this at a hawker centre or at some of Singapore's best hotels, you can be assured of succulent, flavourful chicken that is paired with a portion of fragrant rice, cooked in chicken stock and ginger.

Now it's your turn to share your creations with your colleagues, and tag us at #VisitSingapore.

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**HAINANESE
CHICKEN RICE**

Serves: 4 people
Cook time: 90 minutes
Prep time: 15 minutes

INGREDIENTS:

- 1.5kg chicken
- 1 tablespoon of chicken stock powder
- 1 spring onion, cut into 2cm pieces
- 4 slices of peeled fresh ginger
- Coriander leaves, sliced tomato, sliced cucumber to serve
- Iced water
- 125ml vegetable oil
- 6-8 finely chopped garlic cloves
- 800g long grain rice
- 1 teaspoon salt
- 1 teaspoon soy sauce
- ¼ teaspoon sesame oil



INSTRUCTIONS:

(A) Chicken

1. Bring 2 litres of water and stock powder to the boil in a large saucepan.
2. Stuff chicken with spring onion and ginger. Place, breast-down, in stock.
3. Reduce heat to a rapid simmer and cook, covered, for 40 minutes or until just cooked through.
4. Plunge the chicken into the iced water for 1 minute to cool. This will also help create a springy texture.
5. Set stock and chicken aside.

(B) Rice

1. Heat oil in a saucepan. Add garlic and stir-fry until fragrant.
2. Add rice grains and salt, and stir-fry for 2 minutes.
3. Pour in enough reserved stock to sit 1cm over the rice.
4. Bring to the boil and continue boiling until steam holes form in rice.
5. Reduce heat, cover and steam for 30 minutes until cooked.
6. Slice chicken and place on serving plates.
7. Drizzle with soy sauce and sesame oil, and top with coriander.
8. Serve with the rice, tomatoes and cucumber.

