

Taiwanese Pepper Yim Siu Ji

SERVING

4

INGREDIENTS

1.5 kg Whole chicken

MARINADE

2 tablespoons Scallions stalk
1 tablespoon Smoked spiced salt
1 tablespoon Garlic powder
1 tablespoon Pepper salt
1 tablespoon Rice wine
1 tablespoon Chicken bouillon
1 tablespoon Brown sugar
1 tablespoon Superior dark soya sauce

ROASTING STOCK (烘焗上汤料)

1 rice measuring cup clear chicken broth
Some scallion sections enough to cover the bottom of the pot

METHOD

- 1 Start by marinating the Chicken with all the Marinating Ingredients for at least 2 hours. Place it uncovered in the refrigerator.
- 2 Brown and seal chicken over preheated Sauté/Sear mode, until well browned all over. Tuck wings under the body.



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- Heat the Home Chef Smart Multicooker over Bake mode. Roast a tablespoon spiced salt in the hot rice cooker. Remove and rub roasted salt all over the browned chicken. Cover the bottom of the pot with some scallion and sprinkle with some spiced salt.
- Put the sealed chicken into the hot Home Chef Smart Multicooker with the breast side facing upward. Pour a rice cup of hot chicken broth over the chicken. Stop the program. Close and lock the lid.
- Select the Pressure Cook “Chicken/Duck” program, default timing (15 minutes). Then press the START button.
- When the program is done, open the lid and check if the sauce is at the correct consistency. If you would like to thicken the sauce, select the “Sauce Thickening” function and allow the liquid to evaporate for about 5-6 more minutes. Open the lid to check at interval cooking for desired consistency and adjust seasoning.
- Remove and serve the Yim Siu Ji with steamed white fragrant rice.