

CLASSIC CHICKEN RECIPE

by Ethan Wong

a 3thanwong.com epublication

Table of Content

English Roasted Chicken 3

Sichuan Hot Pepper Chicken 5

Hainanese Chicken Chop 7

Taiwan Three Cups Chicken 9

Taiwanese XXL Fried Chicken 11

Claypot Chicken Rice 13

Steamed Chicken with Lily Buds and Cloud Ear Fungus 15

Sichuan Preserved Vegetable & Cloud Ear Fungus Braised Chicken 17

Preface

In this ebook, is 8 of my favorite chicken recipe. I am excited to share my first ebook with you all my fellow friends.

At the time of publishing this Classic Chicken Recipe, I am working on more educational work to share with you all. Stay tune on my website for more updates!

Since this is my first ebook publication, I welcome all form of feedback. If you have any feedback please do write to me at ethan@3thanwong.com

Copyright

All copyright reserved 2020, 3thanwong.com This work is protect under Attribution-NonCommercial 4.0 International (CC BY-NC 4.0). https://creativecommons.org/licenses/by-nc/4.0/

Attribution

You must give appropriate credit, provide a link to the license, and indicate if changes were made. You may do so in any reasonable manner, but not in any way that suggests the licensor endorses you or your use.

NonCommercial

You may not use the material for commercial purposes.

No additional restrictions

You may not apply legal terms or technological measures that legally restrict others from doing anything the license permits.

English Roasted Chicken



Lead time ..... 60 minutes

Ingredients

2 pcs	.....	Whole Boneless Chicken Leg
1 head	.....	White Onion
2 pcs	.....	Tomato
100g	.....	Sweet Beans
100g	.....	Green Beans
3 tsp	.....	Cajun Seasoning
to taste	.....	Table Salt
1/2 tsp	.....	Yellow Mustard
2 tbsp	.....	Olive Oil
to taste	.....	Grinded Black Pepper

English Roasted Chicken

Pre-preparation

1. Clean the chicken and marinate with salt and cajun seasoning.
2. Clean and cut all the vegetables.
3. Preheat oven to 230 degree Celsius.
4. With a baking tray, season white onion, tomatoes and green beans with olive oil, salt and pepper.

Cooking

1. With a baking tray, season white onion, tomatoes and green beans with olive oil, salt and pepper. Roast the tray of mix vegetables for 15 minutes.
2. Then place the marinated boneless chicken leg over the roasted vegetables.
3. Roast for another 30 minutes.
4. Meanwhile, blanch the sweet beans for 1 minutes.
5. Soak blanched sweet beans in a cold bath and strain when cool.
6. Once the chicken is done, transfer the chicken to a container and drain the gravy from the roasting tray.
7. Bring the gravy to a simmer and add yellow mustard.
8. Stir to dissolve the mustard and season with salt if necessary.

Serving

1. Place a portion of roasted vegetables on a serving plate.
2. Place roasted boneless chicken over the vegetables.
3. Then garnish with sweet beans.
4. Drizzle with gravy and serve.

Sichuan Hot Pepper Chicken



Lead time ..... 45 minutes

Ingredients A - to marinate chicken

Half	.....	Chopped Chicken
1 tbsp	.....	Soy Sauce
1 tsp	.....	All Spice Powder
1 tsp	.....	Table Salt
1 tsp	.....	White Pepper Powder
1 tbsp	.....	Cooking Oil

Ingredients B - to cook

100g	.....	Ginger	2 pcs	.....	Bay Leaf
1 head	.....	Garlic	2 pcs	.....	Star Anise
1 head	.....	Red Onion	1 tsp	.....	Fennel Seeds
2 stalk	.....	Scallion	1 tsp	.....	Salt
2 tbsp	.....	Sichuan Peppercorn			
1 handful	.....	Dried Chilli			
2 tbsp	.....	Chili Dou Ban Sauce			
Approx.	.....	Cooking Oil			

Sichuan Hot Pepper Chicken

Marinate Chicken

1. Chop chicken into bite size.
2. Add all ingredients A and mix well to marinate.

Pre-Preparation

1. Clean and thinly slice ginger.
2. Peel and crush garlic.
3. Cut scallion into bite size and cut dried chili into half.

To Cook

1. Preheat wok/pan with cooking oil.
2. Individually pan fry the dry spices and strain off the oil.
3. With the same aromatic oil, sear chicken and set aside.
4. Pan fry ginger and garlic to aromatic.
5. Add chili dou ban sauce and thoroughly stir fry.
6. Add ginger, garlic and seared chicken and thoroughly stir fry.
7. Add all the other ingredients and stir fry with high heat until dry.
8. Serve.

Hainanese Chicken Chop



Lead time ..... 45 minutes

Ingredients A - Brown Gravy

*This brown gravy recipe is sufficient for 3 pieces of boneless whole chicken leg

5 tbsp	.....	Brown Stock Powder			
2 pcs	.....	Tomato	200g	.....	Potato
2 head	.....	Red Onion	1 cup	.....	Green Peas
1 pcs	.....	Bay Leaf	1000ml	.....	Water
1/2 tsp	.....	Salt (to taste)			
2 tsp	.....	Sugar (to taste)			
3 tbsp	.....	Cooking Oil			

Ingredients A - Fried Chicken

1 pcs	.....	Boneless Whole Chicken Leg
1/2 tsp	.....	Salt
1 tsp	.....	Sugar
1 nos	.....	Egg
1 tbsp	.....	Water
1 tbsp	.....	Cooking Oil
To coat	.....	Pre-mix Fried Chicken Powder
To fry	.....	Frying Oil

Hainanese Chicken Chop

To make Brown Gravy

1. Clean potatoes and tomatoes. Cut them into obliques.
2. Peel and slice red onion.
3. Preheat stock pot with cooking oil.
4. Add sliced red onion and fry to aromatic.
5. Add water and brown stock powder. Stir to dissolve.
6. Add chopped tomatoes, potatoes, green peas and bay leaf.
7. Bring to a boil then reduce to a simmer.
8. Simmer for 30 minutes.
9. Season with salt and sugar.

To fry Chicken

1. Marinate chicken with salt, sugar, water, cooking oil and egg. Marinate for 30 minutes.
2. Dry coat marinated chicken with pre-mix fry chicken powder.
3. Preheat frying oil to 180 degree Celsius.
4. Deep fry chicken for 6 - 8 minutes, until the chicken cooks.

Plating

1. Place vegetables from the gravy on the side of the plate.
2. Place fried chicken slightly slanted over the vegetables.
3. Pour brown gravy over the chicken and serve.

Taiwan Three Cups Chicken



Lead time ..... 45 minutes

Ingredients

1 whole	.....	Chicken (chopped)
6 tbsp	.....	Sesame Oil
6 tbsp	.....	Soy Sauce
6 tbsp	.....	Wine (Rice Wine, Shao Xing Wine or mixture of both)
2 tbsp	.....	Sugar
1 knob	.....	Ginger (sliced)
50g	.....	Garlic (Clove)
100g	.....	Onion (chopped)
1 cup	.....	Basil
2 pcs	.....	Red Chili (cut into 1 inches length)
1 stalk	.....	Spring Onion (cut into 1 inches length)
1 cup	.....	Water

Taiwan Three Cups Chicken

Procedure

1. Preheat pan/wok with sesame oil.
2. Sear chicken to golden crispy edges. Remove and set aside.
3. With the left over oil inside, on medium heat, fry sliced ginger to aromatic.
4. Add chopped onion and sweat away the rawness.
5. Add garlic, chili and spring onion and sauteed.
6. Add sugar and caramelized it.
7. Then add seared chicken back in and stir fry.
8. Add soy sauce and then add wine.
9. Switch to high heat and add water.
10. Let it braise for 10 - 15 minutes until the gravy thickens.
11. Add basil and stir to mix.
12. Once basil soften, remove from heat and serve.

Taiwanese XXL Fried Chicken



Lead time ..... 45 minutes

Ingredients - Fried Chicken

1 pcs	.....	Chicken Breast (skin removed)
1 tsp	.....	Salt
1 tsp	.....	Five Spice Powder
1/2 tsp	.....	Sugar
3 tbsp	.....	Water
2 nos	.....	Egg
1 cup	.....	Tapioca Flour
1 cup	.....	Potato Flour
To fry	.....	Frying Oil

Ingredients - Seasoning Powder Mix

1 tsp	.....	Salt
1 tbsp	.....	Garlic Powder
1 tsp	.....	Paprika Powder
1 tsp	.....	Chili Powder (Optional)

Taiwanese XXL Fried Chicken

Cut and Marinate

1. Cut chicken breast into butterfly.
2. Use meat mallet to further flatten the chicken.
3. Dissolve water with sugar, salt and five spice powder.
4. Add chicken breast into marinate.
5. Gently massage the chicken to encourage the absorption of the marinate.
6. Marinate for 30 minutes.

Seasoning Powder Mix

1. Use a blender to finely blend everything together.
2. Adjust chili powder to your personal preferences.

To Deep Fry

1. Whisk eggs in a mixing bowl.
2. Mix and sift tapioca flour and potato flour on a flat tray.
3. Dip marinated chicken into eggs.
4. Then dry coat with mixed flour.
5. Preheat frying oil to 180 degree Celsius, and deep fry chicken for 6 - 8 minutes.
6. Once chicken is cooked, remove from oil and season with seasoning powder mix.

Claypot Chicken Rice



Lead time ..... 45 minutes

Ingredients

1 pcs	.....	Whole Chicken Leg
1 knob	.....	Ginger
5 clove	.....	Garlic
4 clove	.....	Shallot
1 tsbp	.....	Oyster Sauce
1 tsbp	.....	Fish Sauce
1 tsbp	.....	Soy Sauce
1 tsp	.....	Thick Soy Sauce (Dark Soy Sauce)
1 tbsp	.....	Shao Xing Wine
1 cup	.....	Rice

Claypot Chicken Rice

Pre-preparation

1. Clean and chop chicken into bite size.
2. Blend ginger, garlic and shallot into a paste.
3. Add a pinch of salt into the paste and mix.
4. Use a strainer to squeeze the juice out from the paste. Keep the strained paste aside.
5. Into the juice, add oyster sauce, fish sauce, soy sauce, thick soy sauce and shao xing wine. Mix well.
6. Add chopped chicken into the mixture and let marinate until the rice cooked.
7. Over a low heat, fry the strained paste until golden. Set aside.

Cooking

1. Rinse rice with tap water.
2. With a rice cooker, cook rice in accordance to the rice packaging's instruction.
3. Once the rice is cooked, place marinated chicken on top of the cooked rice and pour 5 tbsp of the marinate in.
4. Set rice cooker to regular cooking and cook for 10 minutes.
5. In a heap, add the fried paste on top.
6. Keep covered and cook for another 5 minutes.
7. Serve.

Steamed Chicken with Lily Buds & Cloud Ear Fungus



Lead time ..... 60 minutes

Ingredients

Half	.....	Chicken (whole)
100g	.....	Dried Lily Buds
50g	.....	Dried Cloud Ear Fungus
2 tbsp	.....	Oyster Sauce
1 tbsp	.....	Soy Sauce
1 tbsp	.....	Fish Sauce
1 tsp	.....	Thick Soy Sauce (Dark Soy Sauce)
1 tbsp	.....	Cooking Oil
100g	.....	Ginger (julienne)
1 tbsp	.....	Gojiberries (optional)
1 tbsp	.....	Shao Xing Wing (optional)
1 stalk	.....	Spring Onion (optional)

Steamed Chicken with Lily Buds & Cloud Ear Fungus

Pre-preparation

1. Soak the dried lily buds in a bowl of water. Tie them into a knot once they have soften. Rinse with water, strain and set aside.
2. Soak the dried cloud ear fungus in a bowl of water. Cut the away the hard areas once they have soften. Rinse with water, strain and set aside.
3. Clean ginger, cut half into julienne and the other half chop finely and squeeze out ginger juice.
4. Marinate chicken with ginger juice, oyster sauce, soy sauce, fish sauce, thick soy sauce and cooking oil. Marinate for at least 30 minutes.

Cooking

1. Lay lily buds and cloud ear fungus at the bottom of a steaming tray, then place marinated chicken on top and topped with julienne ginger.
2. Pour all the marinate over the chicken.
3. At full boil, steam for 40 minutes, until the chicken cooks.
4. Once the chicken has cooked, strain the gravy out, add gojiberries and reduce to thicken the gravy.

Serving

1. Place lily buds and cloud ear fungus on the side of the plate.
2. Chop the chicken and place on top.
3. Pour all the gravy over the chopped chicken.
4. Garnish with spring onion

Sichuan Preserved Vegetables & Cloud Ear Fungus Braised Chicken



Lead time ..... 25 minutes

Ingredients

2 pcs	.....	Whole Chicken Leg (chopped)
1 pkt (100g)	.....	Sichuan Preserved Vegetables
50g	.....	Dried Cloud Ear Fungus
50g	.....	Ginger (chopped)
5 pcs	.....	Red Dates
3 tbsp	.....	Cooking Oil
500ml	.....	Water
2 tbsp	.....	Oyster Sauce
1 tbsp	.....	Fish Sauce
1 tsp	.....	Thick Sou Sauce (Dark Soy Sauce)

Sichuan Preserved Vegetables & Cloud Ear Fungus Braised Chicken

Pre-preparation

1. Soak dried cloud ear fungus in water until soften. Cut off any hard parts. Set aside.
2. Clean ginger and finely chop,
3. Cut red dates to remove the seed.

To Cook

1. Preheat pan/wok with cooking oil.
2. Add chopped ginger and fry to golden.
3. Add chopped chicken and thoroughly saute.
4. Add water.
5. Add sichuan preserved vegetables, cloud ear fungus, red dates, oyster sauce, thick soy sauce and fish sauce.
6. Bring to a boil and keep covered.
7. Braised until it thickens.
8. Serve.

Thanks for downloading my ebook.
For more, do visit www.3thanwong.com



a 3thanwong.com epublication