

# Samgye-tang-style Chicken Risotto (参鷄湯風 鷄粥)



## <Ingredients (4 serve)>

4 fillets Chicken thigh

Leek (green part)

2 Dried Shiitake (mushroom)

30g Ginger (divide into 20g and 10g)

2 cloves Garlic

180g Rice

Chives (chopped finely)

1 Tbsp Sesame oil

Sea salt

2 Tbsp Pine nuts

1 heap tsp Youki Wei You Chicken & Pork Soup Stock (optional)

<https://www.japancentre.com/en/products/1975-youki-wei-yu-chicken-pork-soup-stock-powder>



## <Method>

### 1. Make chicken broth

Put the chicken thigh, leek, Shiitake, 20g ginger, one pinch of sea salt and garlic in a sauce pan and pour 2L of water. Bring it to the boil and keep simmering on middle heat with removing any grey scum for 20 minutes.

Sieve and keep the chicken aside.

## **2. Meanwhile cook the rice**

Wash the rice well with running water and drain well. Pour the sesame oil in a frying pan and add the rice. Heat on low heat stirring for avoiding any coloured until the rice turns into translucent.

## **3 . Simmer the rice in the broth**

Transfer the rice to the sauce pan of broth and bring it to the boil. Once it boil, turn the heat down to the lowest and add the 1/2 tsp sea salt, pine nuts and 1 heap tsp Wei You. Simmer for 30 minutes sometimes stirring with spatula.

If the water is almost evaporated, add the water while simmering.

## **4. Serve**

Slice the ginger finely and tear the chicken.

Scoop the rice in a bowl and put the chicken and ginger on top. Sprinkle some chives.