INGREDIENTS

- 600g boneless chicken thighs (skin-on)
- 10ml sesame oil
- 10ml sesame oil
- 50g ginger
- 5 cloves of garlic
- 40g chicken fat (optional)
- 500g jasmine rice
- 850ml chicken stock
- 30g ginger
- 3 cloves of garlic
- 4g sugar
- 2g salt
- 5ml lime juice
- 30ml chicken stock
- 30g ginger
- 3 cloves of garlic
- 4g sugar
- 2g salt
- 5ml lime juice
- 30ml chicken stock
- 60ml light soy sauce
- 1 cucumber
- Bunch of coriander

RICE

- 30ml sesame oil
- 50g ginger

GINGER CHILLI SAUCE

- 5 fresh red chillies

SESAME-SOY SAUCE

- 30ml sesame oil
- 60ml light soy sauce

TO FINISH

- 1 cucumber
- Bunch of coriander

METHOD:

PREP TIME: 30 minutes | COOK TIME: 1 hour 30 minutes | SERVES: 4

1 HOUR 30 MINUTES BEFORE

- Fill your sous vide water bath with water and preheat to 65°C (149°F) with 1 hour 30 minutes cooking time.
- Once the target temperature is reached, seal the chicken thighs with 2 teaspoons of sesame oil in a bag and submerge them in the water bath.

45 MINUTES BEFORE

- For the rice: heat up the sesame oil in a heavy-based pot. Stir-fry ginger (minced), garlic (minced) and chicken fat until aromatic. Add rice, stir for 5 minutes before adding the chicken stock.
- Once the mixture boils, reduce heat to medium. Simmer with the lid on for 30 minutes until cooked. Add more water if necessary.
- When the chicken is cooked, submerge the bag containing the chicken in a pot of ice cold water for 15 minutes. Remove from the bag and cut them into bite-sized pieces.
- For the chilli sauce: chop and mix the chillies, ginger, garlic, sugar, salt and lime juice in a blender. Add chicken stock and season to taste. Set aside.
• Prepare the sesame-soy sauce simply by mixing sesame oil and light soy sauce. Set aside.

TO SERVE:
• Drizzle some sesame-soy sauce generously over a portion of chicken, topped with some chopped coriander. Serve with rice, sliced cucumber and chilli sauce.

NOTES & TIPS
Shocking the meat in ice cold water helps firm it up and creates a gelatinous layer between the skin and the flesh.

About Grant Creative Cuisine
Over 65 years ago, in 1951 and out of one man’s passion for invention, the water bath was created. Peter Ward, a Cambridge University economics graduate and Olympic three-mile runner had a vision to build precision temperature control equipment for scientific use. In 2003, the Creative Cuisine brand was born from the need of a professional chef who wanted to poach salmon in a water bath.

The UK is not just our market, it’s our home and Creative Cuisine are proud of the fact that our products are built and manufactured in UK. All sous vide products in the Creative Cuisine range have been designed and developed by highly skilled designers who are passionate about precision, reliability and ease of use. Our product range brings outstanding performance and professional results direct to your home kitchen, all in one stylish package.

Creative Cuisine have built a strong track record in quality, reliability, customer-led service and support worldwide. Our sous vide equipment range has already built up a strong reputation with professional chefs and through this demand, home chefs are choosing the domestic Creative Cuisine range as an everyday kitchen essential.

For further information:
enquiries@grantcreativecuisine.com
www.grantcreativecuisine.com