

# Hainanese 'Chicken' & Rice Paste

*Swick*

Makes 1 cups | Active Time: 30 minutes | Total Time: 40 minutes

## Step 1: Preparing Your Mise en Place

- 90 grs whole garlic cloves (approx 1/2 cup), chopped
  - 150 grs ginger (approx. 1 cup), chopped
  - 120 grs diced shallots (approx. 2 shallots or 1 cup diced shallots)
  - 20 grs (approx 3 tbsp) finely minced (2 stalks) lemongrass, white and light green part, finely minced
  - 4 pandan leaves, tied into knot
  - 1 to 2 tbsp (15 to 30 grs) vegan chicken base\*
  - 1 1/4 cup Shallot Oil (or peanut oil)/4 cup Shallot Oil (or peanut oil)
- To prepare your mise en place, add the garlic, ginger, shallots, and lemongrass to a food processor and blend/pulse until you reach a paste-like consistency.
- Lastly, gather the stock, pandan leaves, salt, and Shallot Oil. Note that for the vegan chicken stock, we typically use this Faux Chicken Bouillon Powder. Alternatively, you can use this pre-made paste called No Chicken Base.
- For the Shallot Oil use the remaining oil from making these Fried Shallots.

## Step 2: Making the Paste

- 1/2 tsp sea salt, or to taste\*
- To make the paste, in a wok or large sauté pan, heat the shallot oil over medium heat. Once hot, carefully add the paste mixture, pandan leaves and vegan chicken base and gently stir to combine with the oil. Note: Depending on the saltiness of your stock (if not using the vegan chicken base), you may need to add a bit of salt.
- As the mixture cooks, stir frequently to ensure it cooks evenly. Let cook for approximately 15 minutes or so. As the mixture cooks it will start to turn golden in color — at this point, you will need to stir more frequently.
- Once the mixture becomes really fragrant and a nice golden color, turn off the heat and let cool.
- Use this paste to make a number of delicious dishes (see recipes below) and/or use it to add flavor to your favorite vegetables etc.
- Once the mixture has completely cooled, remove the pandan leaves and then spoon the paste into a container and refrigerate until ready to use. Alternatively, this paste can be made ahead of time and frozen for several months.

## Chef's Notes

This Hainanese paste is generally used/served as part of the following dishes/recipes:

Hainanese Baked Tofu

Hainanese Rice Pilaf

Hainanese Roasted Cauliflower

Garlic-Soy Sauce

Singapore Chili Sauce – this can be made ahead of time and frozen.

Scallion-Ginger Sauce

Fried Shallots