

WHITE-CUT CHICKEN SALAD





WHITE-CUT CHICKEN SALAD WITH SZECHUAN PEPPERCORNS

Preparation time: 20 minutes

Cooking time: 45 minutes

Serves: 4-6

1 whole chicken
2 cups Shaoshing Chinese cooking wine
1 bunch green shallots, white and green parts separated
6 cloves garlic, crushed
6 star anise
4 cinnamon sticks
2 Tbsp yellow rock sugar
12cm piece ginger

2 Lebanese cucumbers, halved and seeded
¼ bunch coriander leaves
50g black sesame paste
2 Tbsp soy sauce
1 Tbsp rice vinegar
juice of 2 limes
2 tsp Szechuan peppercorns, cracked
2 tsp ground Szechuan peppercorns
pinch Chinese five spice

1 Place the chicken in a large saucepan with the cooking wine, white parts of the shallots, garlic, spices and sugar. Peel the ginger and place the peel in the saucepan, cover with cold water, then set over a moderate heat. Simmer for 45 minutes until the chicken is firm, then set aside to cool. Shred the chicken, discarding the cooking liquid and bones.

2 Cut the ginger into fine batons, then cut the cucumber into fine batons. Place both in a large bowl with the chicken and coriander. Mix well. Slice the remaining shallots finely, then mix in.

3 Whisk the black sesame paste, soy sauce, vinegar, lime juice, peppercorns and Chinese five spice to make a dressing. Add to the salad and toss gently.

