



Jasmine

RECIPE

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香烤鸡包饭

Jasmine Baked Chicken



Jasmine Pusa Cream
Beras Basmathi Sella



【材料】

全鸡1只(约1.3-1.5公斤)、盐1茶匙、胡椒粉1茶匙

【馅料】

Jasmine Pusa Cream Beras Basmathi Sella米 450克、牛油2-3汤匙、蒜2瓣(剁碎)、红及黄灯笼椒各½粒(切片)、西芹100克(切粒)、红萝卜100克(切粒)、柳松菇1包、清水125毫升、柠檬茸(取自1粒柠檬)
额外牛油涂抹鸡身、竹签

【调味料】

1茶匙鸡精粉)、酱青1汤匙、黑酱油1茶匙、胡椒粉1茶匙、少许盐调味

【做法】

- 1.将**Jasmine Pusa Cream Beras Basmathi Sella米**洗净沥干,放入电饭煲中加水煮熟,备用。
- 2.将鸡洗净抹干,用盐及胡椒粉涂抹腌30分钟。
- 3.镬内热少许牛油,爆香蒜茸,加入柳松菇、灯笼椒、西芹、红萝卜炒匀。注入清水煮至红萝卜软身,加入调味料拌匀,熄火。
- 4.加入**Jasmine Pusa Cream Beras Basmathi Sella饭**及柠檬茸拌匀。(图1-2)
- 5.将饭塞入鸡身内,用竹签固定。(图3-4)
- 6.将鸡涂抹少许牛油,放入烤炉内烤1小时15分钟。
- 7.取出鸡,吃时将鸡身内的饭取出享用。(图5)

【Ingredients】

1 bird chicken(about 1.3 kg-1.5 kg), 1 tsp salt, 1 tsp pepper

【Filling Ingredients】

450g **Jasmine Pusa Cream Beras Basmathi Sella Rice**, 2-3 tbsps butter, 2 cloves garlic(chopped), ½ red & yellow capsicum(sliced), 100g celery(cubed), 100g carrots(cubed), 1 packet fresh enoki/button mushroom, 125 ml water, lemon zest of 1 lemon

Extra butter for rubbing over chicken, bamboo stick

【Seasoning】

1 tsp chicken stock granules), 1 tbsp light soya sauce, 1 tsp dark soya sauce, 1 tsp pepper, salt to taste

【Method】

- 1.Wash **Jasmine Pusa Cream Beras Basmathi Sella Rice**, cook with water in an electric rice cooker. Once the rice is cooked, remove & set aside.
- 2.Wash chicken and pat dry with paper towels, marinate with salt and pepper, refrigerate for 30 minutes.
- 3.Meanwhile sauté the chopped garlic with butter until fragrant, adding the mushrooms, sliced capsicum, celery, carrots.Add in water and cook until carrots are tender, add seasoning to taste. Turn off heat.
- 4.Mix in the cooked **Jasmine Pusa Cream Beras Basmathi Sella** & grate in the lemon zest.(pic 1-2)
- 5.Stuff the flavoured rice into the chicken cavity. Secure the cavity of the chicken with bamboo skewer.(pic 3-4)
- 6.Place chicken onto an oven proof tray, cover the bird with a generous amount of soft butter and bake for 1 hour 15 minutes.
- 7.Remove chicken from oven and serve immediately.