WILL MEYRICK

SINGAPORE / SINGAPORE STREET FOOD

CLAYPOT RICE WITH LAP CHEONG AND CHICKEN

Claypot rice is cooked and served in the same pot: rice with a crunchy crust at the bottom, topped with soy chicken, lap cheong, salted egg and salted fish, then mixed at the table with dark soy and sesame oil.



SERVES	PREP	COOK	TOTAL	DIFFICULTY	SPICE
4	30 min	40 min	1 h 10 min	Medium	Medium

INGREDIENTS

FOR THE CHICKEN

500 g boneless chicken thighs, in pieces

2 tbsp light soy sauce

1 tbsp oyster sauce

1 tbsp dark soy sauce

1 tsp sesame oil

1 tsp sugar

20 g ginger, shredded

1 tbsp cornflour

FOR THE POT

400 g jasmine rice, soaked for 30 minutes and drained

520 ml chicken stock

2 tbsp neutral oil or chicken fat

3 lap cheong (Chinese sausages), sliced on the diagonal

40 g salted fish, in small pieces

2 salted eggs (or 2 salted egg yolks)

3 spring onions, sliced

TO MIX AT THE TABLE

2 tbsp dark soy sauce

1 tbsp sesame oil

FOR THE SOUR CHILLI SAUCE

8 red chillies

3 garlic cloves

15 g ginger

3 tbsp lime or calamansi juice

1 tsp sugar

1/2 tsp salt

METHOD

PREPARE

1. Mix the chicken with its marinade and leave for 30 minutes.
2. Blend the chilli sauce ingredients until coarse. It should be sour and hot, not sweet.
3. Boil the salted eggs for 8 minutes, peel and quarter. Fry the salted fish in a little oil until crisp.

COOK THE RICE

4. Heat 1 tbsp of the oil in a claypot or heavy casserole over medium heat. Add the rice and stir for 1 minute. Pour in the stock and bring to the boil.
5. Simmer uncovered for 6 to 8 minutes, until the liquid has dropped to the level of the rice and you see holes in the surface.

ADD THE TOPPINGS

6. Lay the chicken and lap cheong on top. Cover and cook over the lowest heat for 15 minutes.
7. Drizzle the rest of the oil around the inside edge of the pot, turn the heat up slightly and cook for 4 to 5 minutes more, turning the pot, until you hear the rice crackle. Rest off the heat for 5 minutes.

SERVE

8. Top with the salted egg, salted fish and spring onions. At the table, lift the toppings to one side, pour the dark soy and sesame oil over the rice, mix and scrape up the crust.
9. Eat with the sour chilli sauce.

USEFUL SHORTCUTS FOR HOME COOKS

No claypot? A small cast-iron pot makes the same crust.

Listen for the crackle and trust your nose: toasted is good, burnt is not.

Leave the salted egg out if you do not like its texture.

Hie Ping has been one of the well-known places in Geylang for late-night suppers. Will orders the claypot rice and the table fills up: lap cheong sausage, soy chicken, salted egg and a little salted fish.The staff lift the toppings off, pour dark soy over the rice and mix it through. Will adds a little sesame oil and goes straight...