

Tori to shouga no takikomi gohan

ginger chicken with rice



Serves 🍴 🍴

Ingredients

320 gr round grain rice
380 gr of water
150 gr of boneless chicken (thigh and chest)
5 cm of kombu seaweed
3 cm of fresh ginger
1 tablespoon soy sauce
2 teaspoons sakè
1 teaspoon salt

Method

Put the rice in a colander and to dip it in a full bowl of water, mix with your hand, throw away the water and repeat the operation until the water will result transparent. Drain the rice, put it in a pot with the water, add kombu seaweed, salt, soy sauce, sakè, chicken cutted into small pieces and ginger peeled and cutted into "julienne". Close the pot with the lid, put it on middle fire until it starts to boil, then lower the flame and cook for 12 minutes without never opening the lid, then let rest for 10 minutes.

Remove the lid and mix the rice with a wooden spoon, but be careful not to damage the grains of rice, making movements as if you wanted to cut across. Serve in a large bowl with.