

CHICKEN COOKED IN BLADDER



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A traditional chicken dish made even more flavoursome with the flavour of Dilmah's Oolong Ginger Tea and buttered baby vegetables

- Sub Category Name
Savory
- Recipe Source Name
Dilmah Real High Tea Global Challenge 2015

Ingredients

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Ingredients for Chicken Tea Stock

- 1kg Chicken Bones
- 0.15kg Carrots
- 0.15kg Leeks
- 0.1kg Onions
- 0.015kg Oolong Ginger Tea
- 0.002kg Saffron

Ingredients for Chicken

- 0.78kg Chicken
- 0.18kg Chicken Tea Stock
- 1 Bladder Piece



- 0.1kg Ginger

Ingredients for Baby Vegetables

- 0.25kg Carrots
- 0.25kg Fennel
- 0.25kg Leeks
- 0.25kg Potatoes
- Butter
- Chicken Tea Stock, cooked in bladder

Methods and Directions

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Chicken Tea Stock Method

- Boil chicken bones in water. When the water is boiling, add the vegetables. Cook for 1.30 hours. Filter the chicken stock. Add the Oolong Ginger Tea and infuse it for 4mins. Strain the stock again and add saffron.

Chicken Method

- Marinate ginger with Oolong Ginger Tea a day ahead. Put the chicken and ginger inside the bladder and add the chicken tea stock. Tie the bladder close. Cook for 45mins in 65°C water.

Baby Vegetables Method

- Cook all your vegetables in boiling water. Glaze your vegetables with butter and tea chicken juice.