



Thinking of you
Electrolux



RECIPES by
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MAIN COURSE

STUFFED CHICKEN LEG ADOBO WITH CRISPY PORK FLAKES

I've always been proud of my adobo. From my first attempt at cooking this dish when I was just 7 until today, I have probably done more than a hundred different versions. But I truly like serving it this way, with the garlic rice stuffed into the chicken as there really is no way better to have adobo than with rice. The crisp pork adobo flakes on top add another layer of texture - a nice accent. It also makes it less difficult to choose which kind of adobo to choose - pork or chicken. Well, why not have both?



INGREDIENTS

3 pcs	Chicken leg quarter
250 g	Pork loin, whole
15 g	Garlic
500 g	Water
200 ml	Soy sauce
3 pcs	Bay leaf
2 g	Whole peppercorns
100 ml	Distilled vinegar
2 pcs	Eggs, hard-boiled

Stuffing

50 ml	Oil
15 g	Onions
5g	Garlic
5 g	Ginger
200 g	Glutinous rice

PROCEDURE

Debone the chicken leg, rinse and set aside.

In a saucepan, boil the whole pork loin with garlic, water, soy sauce, bay leaves, and peppercorns using your Electrolux cooking range. Lower heat and simmer for 30 minutes, or until tender. Add vinegar, and simmer until the acid is cooked off. Remove the pork loin from the sauce; cool a bit then flake. Save the sauce for the stuffing.

Saute the onion, garlic, and ginger in oil. Strain out the aromatics. Quickly saute the rice in the flavored oil. Add half of the adobo sauce; stir then steam for 45 minutes.

While waiting for the rice to cook, flake the pork adobo into fine shreds. Heat oil for deep-frying and cook the shredded pork adobo until very crisp and brown. Drain on paper towels to remove excess oil.

Stuff the cooked rice into the deboned chicken leg. Pack it well so the leg forms back to its original shape. Seal and secure with twine. Cook the stuffed leg adobo sauce for 15 minutes then finish off the cooking in your Electrolux built-in oven, perfect for making the chicken skin crisp.

To plate, put some sauce at the center of the plate then arrange the stuffed chicken over it. Garnish top with crisp pork flakes and put half of a hard-boiled egg on the side.