

Reconstructed Hainanese Chicken

Cook: 10 Mins



Step 1.

Step 1 - Light Cure (Optional but Better) Salt chicken lightly (1% by weight). Rest uncovered in fridge 4-6 hours. This improves seasoning and skin drying.

Step 2.

Step 2 - Crisp Skin Pat the skin completely dry. Heat the pan on medium-high with a small amount of neutral oil. Place chicken skin side down. Press gently for full contact and cook 5-7 minutes until: - Skin deep golden - Fat rendered - Crisp Do not move too early. Flip briefly (30 seconds) just to kiss the flesh.

Step 3.

Step 3 - Finish in Wolf Combi Mode: Humid Bake
Temperature: 165°C Cook 6-8 minutes until internal temp reaches: 68-70°C Rest 5 minutes before slicing. This gives:
- Juicy interior - Crisp skin maintained - Controlled doneness

Ingredients

Serves 3-4

6 chicken thigh fillets, skin on, deboned

Salt/pepper

Neutral oil

Optional light cure (recommended for deeper flavour):

1% salt by weight

Tiny pinch of sugar