



Steamed Chicken with Asian Flavors and Chinese Broccoli

Gaggenau Appliances: Combi-steam oven
 Heating Mode(s): Convection + 100% Humidity
 Temperature(s): 212°F

Required Accessories: Perforated Cooking Container + Unperforated Cooking Container + small saucepan

Preparation Time: 20 minutes

Cooking Time: 25 minutes

Makes 4 servings

For the chicken:

4 boneless, skinless chicken breasts or thighs
 ½ cup (120 ml) water
 1 tbsp (15 ml) soy sauce
 2 green onions, cut into 2 inch pieces (25 cm)
 2 thin slices peeled ginger
 ¼ tsp (1 ml) freshly ground white pepper

Combine all the ingredients in the unperforated cooking container.

For the sauce:

¼ cup (60 ml) oyster sauce
 ¼ cup (60 ml) light soy sauce
 2 tbsp (30 ml) Chinese cooking wine or sherry
 2 tbsp (30 ml) sesame oil
 3 whole cloves, garlic, minced
 1 tbsp (15 ml) minced fresh ginger
 ½ tsp (2 ml) sugar
 2 green onions, minced

Combine all the ingredients in a small saucepan and heat over moderate heat just before serving.

For the broccoli:

2 lb (900 g) Chinese broccoli, stems trimmed, cut into 2" thick ribbons or two bunches broccolini, trimmed

Place the broccoli in the Perforated Cooking Container.

Using the left control knob, set the oven to the **Convection + 100% Humidity** mode and preheat using the default temperature setting of 212°F. Slide the container with the chicken onto the bottom rails in the oven and set the cooking timer for 15 minutes. When the cooking timer has elapsed, open the oven door and slide the container with the broccoli onto the middle rails above the chicken. Reset the cooking timer for 10 minutes.

While the chicken and broccoli are cooking, prepare the sauce. Assemble the sauce ingredients in a small saucepan and heat over moderate heat until small bubbles appear around the edge of the saucepan then lower the heat to the lowest setting to keep the sauce warm.

When the cooking timer has elapsed, remove both pans from the oven, remove the chicken from the container and set it on a plate to cool for 5 minutes.

Arrange the broccoli on one side of a platter, slice the chicken crosswise into ½" thick slices and arrange on the other side. Add any accumulated chicken juices from the plate into the sauce and ladle the sauce over the chicken and broccoli.

Tip: Using bone in chicken pieces will yield a flavorful pan stock that can be used for cooking or adding to a sauce. For a spicier version, add 1 tbsp sriracha or chili crisp to the sauce.