

## Steamed Chicken with Basil and Lemongrass

Recipe by Culinary Instructor  
Phoebe Koh

**Serves 4**

### Ingredients

- ½ free range chicken, cut into pieces
- 2 tomatoes, sliced
- 2 tbsp Cincaluk
- 1 stalk lemongrass, finely chopped
- 20g ginger, julienne
- 4 bird's eye chillies, chopped
- 12 Thai basil leaves

### Seasonings

- ½ tbsp fish sauce
- ½ tsp castor sugar
- ½ tsp pepper
- 1 tsp corn flour
- 3 tbsp water

### Method

1. Mix chicken with Cincaluk, lemongrass, basil, ginger, chillies and seasonings. Marinate for 30 minutes, or overnight.
2. Place tomatoes on a steaming plate, place chicken mixture on top.

3. Steam chicken at 100°C for 15 minutes.  
Serve hot.

