

# Braised Chicken

with Black Vinegar and  
Dark Soy Sauce



ENTRÉE •

# Braised Chicken with Black Vinegar and Dark Soy Sauce

## Ingredients:

- Chicken (thigh, boneless) 300gm
- Ginger 10gm
- Dark soya sauce 30cc
- Chicken stock 200cc
- Chinese mushroom 200gm
- Garlic (whole) 10gm
- A small pinch of Cinnamon powder
- Black vinegar 30cc
- Sesame oil 2 tbsp
- Oyster sauce 20cc
- Seasoning (salt/pepper) to taste
- Sesame seed (roasted) for garnish

## Method of cooking:

- Heat up a pot
- Add chicken with sesame oil, garlic, ginger, and mushroom
- Cook till chicken turns golden brown in color
- Add in oyster sauce, black vinegar, dark soya sauce, and cinnamon powder
- Mix till sauce is almost dried up
- Then add in chicken stock and braise chicken till tender
- Adjust the seasoning and garnishing to taste
- Serve

## Tips

- Do not cut the chicken into tiny pieces as this will cause the chicken to easily overcook and harden

Option :  
Chicken can be  
replaced with  
Pork/Lamb/  
Beef



Serving Size: 2 pax