

Fu Yee Kai Recipe

(Bean Cheese Chicken Recipe)

Ingredients: Serves 4

600g chicken, chopped into 4cm pieces

Marinade:

2 teaspoons Chinese yellow wine or hua teow jiu or white rice wine or pi jiu

a pinch of sugar

2 teaspoons light soy sauce

1 tablespoon corn flour

½ teaspoon sesame oil

dash of white pepper powder

pinch of salt

Seasonings:

1 teaspoon ground garlic

5 slices young ginger

1 red chili, cut into fine strips

2 cubes white bean cheese or fu yee

2 tablespoons of the white bean cheese liquid (from the same bottle)

½ tablespoon cooked oil

Method:

Wash chicken pieces and pat dry. Soak with the marinade ingredients and set aside for 15 minutes. Pour remaining marinade into a bowl. Mix all the seasoning ingredients well and stir into the marinade. Pour mixture into a deep plate, add chicken and steam for 15 to 20 minutes over high heat. Serve with steamed white jasmine rice.

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