

## POACHED CHICKEN WITH SOY, GINGER DRESSING AND SHANGHAI CHILLI DIPPING SAUCE

*Serves eight*

### Ingredients

#### Chicken

- 5 litres cold water
- 3 cups Shaoxing wine
- 8 spring onions, trimmed, cut in half
- 3 coriander roots, cleaned, crushed and roughly chopped
- 12 garlic cloves, crushed
- 1½ cups ginger slices
- ¼ cup sea salt
- 1 x 1.6kg chicken

#### Soy and ginger dressing

- ¼ cup light soy sauce
- 2 tbsp reserved stock
- ½ cup spring onions, finely sliced
- 2 tbsp ginger, finely sliced
- ¼ cup coriander leaves, roughly chopped
- 2 tbsp peanut oil

#### Shanghai chilli dipping sauce

- ¼ cup white vinegar
- 1 tbsp white sugar
- ½ tsp salt
- 2 large red chillies, finely chopped
- 1 tsp coriander roots, finely chopped
- 1 tbsp garlic, finely chopped

### Method

- 1/ For the poaching stock, add everything but the chicken to a large stockpot and bring to the boil over a medium heat for 40 minutes to allow the flavours to infuse. Turn down the heat and allow to simmer.
- 2/ Add the chicken, breast-side down and cook for 15 minutes. Turn off the heat, cover with a tight-fitting lid and set aside for two-and-a-half hours to allow chicken to gently poach in the liquid.
- 3/ For the soy and ginger dressing, add all ingredients to a small bowl and stir gently to combine. Just before serving, heat the peanut oil in a small saucepan over medium heat. Add oil to the dressing as you serve it to bring out the flavours of the ginger and onion.
- 4/ For the shanghai chilli dipping sauce, add all ingredients to a blender and blend until smooth. Pour into a serving bowl and set aside.
- 5/ Gently remove the chicken from the poaching liquid, being careful not to rip the skin. Cut the chicken, Chinese-style, into eight pieces (see page 78). Arrange them on a serving plate.
- 6/ Top with the soy and ginger dressing and serve with the Shanghai dipping sauce on the side.

Photography // courtesy Foxeys Hangout

## + FOXEYS HANGOUT, MORNINGTON PENINSULA



*It's a* long-standing joke between my boyfriend and I that the first words out of my mouth each day generally relate to food. And this Sunday morning is no exception. We're down on the Mornington Peninsula for the weekend and within moments of waking, I'm debating the merits of a late breakfast and an early lunch. The lure of local wine wins out and we're pulling up to Foxeys Hangout at a time when most folks are ordering espresso and eggs Benedict.

We're glad we arrived when we did. Pared-back and practical, this contemporary cellar door is a favourite haunt for weekend Melburnians. Manned by brothers Michael and Tony Lee, the blond-wood and polished concrete space already hums with people tasting estate wines at the bar and sharing mod-Med bites in the open-plan dining area. The communal benches have already been claimed, so we snap up one of the petite, low-slung tables overlooking the terrace and grapevines. Groups and couples continue to file in and by 12.15pm, there's not a spare seat in the house.

Bearing 10 or so dishes, all priced at \$11, a blackboard menu runs the length of one wall. To its right sits one of the most resourceful kitchens I've ever seen. Drawing on a clutch of gas burners, a char-grill pan and a stainless-steel bench, chef Tony's young team whips up a smart selection of tasting plates with a seasonal, regional bent.

Our choice of five dishes arrives quick-smart, jostling for space on the tiny tabletop. Duck rilette comes with a crusty baguette and a little pot of morello cherries to cut through the richness. A salad of fleshy, ripe tomatoes, mint and local feta is dressed with sharp red wine vinegar. Zucchini fritters are pepped up

with goat's curd and basil; gently spiced, pink-centred meatballs come with tangy yoghurt to dip. Tender, char-grilled quail needs nothing more than a sprinkle of salt and a squeeze of lemon.

It's fuss-free, unpretentious fare that's made to linger over, particularly when paired with a glass of their textural, elegant pinot gris. And if it weren't for the looming drive back to Melbourne or the throng eagerly eyeing off our table, we could easily be persuaded to stay for a wedge of blue cheese with poached pears and a glass of sticky. Instead, we'll take a bottle of late-harvest pinot gris for the road. Chances are I'll be tossing up between dinner and dessert soon.

by / SARAH LEWIS

### FOXEYS HANGOUT



**don't miss**  
*Duck rillettes with morello cherries*

**drink**  
*The textural pinot gris*

**mood**  
*Laidback to the point of horizontal*

**details**  
*Foxeys Hangout*  
/ 795 White Hill Road, Red Hill  
/ 03 5989 2022  
/ Open Saturday, Sunday and public holidays / 11am-5pm  
/ www.foxeys-hangout.com.au