

Chicken in Chili Gravy Recipe

Ingredients: Serves 4-6

3 tablespoons oil
1 stalk lemon grass, bruised
3 kaffir lime leaves
3 cm cinnamon stick
2 cloves
½ nutmeg
2 cardamoms, bruised
1 chicken (1kg), cut into 8 pieces
50g shredded coconut, roasted, pounded
1 liter coconut milk
1 piece asam gelugur or
1 tablespoon tamarind juice

Ground spices:

10 red chilies
1 teaspoon peppercorns
1 tablespoon coriander, roasted
½ teaspoon cumin, roasted
¼ teaspoon aniseed
2 teaspoons chopped turmeric
2 teaspoons chopped ginger
1 tablespoon chopped galangal
4 cloves garlic
8 shallots
salt

Method:

Heat oil and sauté ground spices with lemon grass, kaffir lime leaves, cinnamon, cloves, nutmeg and cardamoms until fragrant. Add the chicken pieces. Add shredded coconut and mix well. Then pour in coconut milk and asam gelugur. Cook until the chicken is tender and the gravy has thickened. If you prefer, add 300g peeled and quartered potatoes to the gravy along with the chicken.