

Chicken in Spicy Tomato Sauce Recipe

(Ayam Masak Habang - Indonesian Recipe)

Ingredients: Serves 4

1 chicken (weighing 1 kg), cut into serving pieces
1 teaspoon tamarind
1 teaspoon salt
Oil for deep-frying
3 tablespoons oil
1 stalk lemon grass, bruised (use only the bottom tender white part)
2 tomatoes, finely chopped
350cc water

Spices (ground):

10 red chilies
8 shallots
3 cloves garlic
4 candlenuts, fried
1 teaspoon chopped lesser galangal
1 teaspoon chopped ginger
2 teaspoons chopped galangal
1-2 tablespoons tamarind juice
½ teaspoon dried shrimp paste
salt and sugar

Method:

Rub chicken with tamarind and salt mixed with 2 tablespoons water and let it stand for 15 minutes. Deep-fry chicken until golden brown. Heat 3 tablespoons oil and sauté the ground spices until fragrant. Add lemon grass, tomatoes and water, and bring to the boil. Add the fried chicken, and cook until it is tender and the gravy has thickened.

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