

Duck in Red Chili Sauce Recipe

(Itik Masak Merah - Indonesian Recipe)

Ingredients: Serves 4

1 young duck, cut into 8 pieces
1 piece asam gelugur, soaked in 450cc water
1 tablespoon salt
3 tablespoons oil
6 shallots, sliced
2 cloves garlic, sliced
1 stalk lemon grass, bruised (use only the bottom white tender part)
1-2 star anise
2 green cardamoms/3 white cardamoms
1 liter coconut milk from 1 coconut
5 curry leaves

Spices (ground):

15 red chilies
1½ tablespoons coriander
1 teaspoon cumin, roasted
2 cloves, roasted
4 candlenuts, roasted
2 cm cinnamon stick
2 teaspoons kas-kas (white poppy seeds)
2 teaspoons chopped turmeric
2 teaspoons chopped ginger
5 shallots
2 cloves garlic
1 teaspoon salt

Method:

Rub duck with asam gelugur water and salt. Let it stand for 15 minutes. Then mix well with ground spices and marinate for at least 30 minutes. Heat oil and sauté shallots and garlic until golden brown and fragrant. Add spiced duck, lemon grass, star anise and cardamoms and cook until juices from the duck have evaporated. Pour in the coconut milk and add curry leaves. Continue to cook until the duck is tender and the gravy has thickened.