

Grilled Chicken Recipe

(Ayam Betutu Recipe)

Ingredients: Serves 4

5 tablespoons oil
100g young cassava leaves, boiled until tender, cut into serving pieces
1 chicken (weighing 1½kg)
banana leaves/aluminum foil, for wrapping

Spices (ground):

8 red chilies
5 bird's eye chilies
5 candlenuts, roasted
10 shallots
1 teaspoon dried shrimp paste
5 cloves garlic
1 tablespoon coriander, roasted
1½ tablespoons sliced lemon grass (use only the bottom white tender part)
2 teaspoons peppercorns
1 tablespoon chopped galangal
½ teaspoon powdered nutmeg
2 teaspoons chopped turmeric
4 kaffir lime leaves
2 teaspoons chopped ginger
2 teaspoons chopped lesser galangal
salt and sugar to taste

Method:

Heat oil and sauté the ground spices until fragrant and dry. Set aside and allow to cool. Divide into 2 parts. Combine 1 part with cassava leaves. Stuff the mixture into the chicken and secure with toothpicks. Rub the chicken with the remaining ground spices. Wrap the chicken with banana leaves and tie with a string. Grill in the oven at medium heat (180°C) for 2-3 hours or until cooked. Remove from heat and cut before serving. Another way to cook the chicken is to steam it for about 45 minutes before grilling in the oven for an hour. Betutu is a special dish from Bali. In Bali, usually the Balinese use duck wrapped in banana leaves and wrapped again with stalks of palm leaves. The duck is then buried in the ground and covered with hot charcoal for 6-7 hours until cooked.

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