

Spiced Chicken in Coconut Cream Recipe

(Ayam Tuteuruga)

Ingredients:

250 ml chicken stock
600 g chicken thighs, boned and cut into 2.5cm cubes
250 ml coconut cream
2 stalks lemon grass, bruised
30 g scallions, sliced
2 kaffir lime leaves, bruised
50 g lemon basil, sliced
1 small screwpine (pandan) leaf, sliced
5 sprigs mint leaves, sliced
Salt to taste

Spice paste:

60 g shallots, peeled and sliced
30 g garlic, peeled and sliced
30 g ginger, peeled and sliced
50 g candlenuts, crushed
10 g bird's eye chilies, sliced
2 tablespoons vegetable oil

Method:

Prepare spice paste. Combine all ingredients in a stone mortar or blender (processor) and grind into a fine paste. Transfer paste to a heavy saucepan and sauté over very low heat until fragrant. Add half the stock, bring to the boil and simmer until most of the liquid has evaporated. Add chicken cubes and mix until they are evenly coated. Add remaining stock and coconut cream. Return to the boil. Add all remaining ingredients, except salt. Stir through and simmer over very low heat until chicken is tender and sauce is slightly thickened. Season to taste with salt, then dish out and serve. Garnish with a sprinkling of crisp-fried shallots, if desired.

[asian_free_recipes_download][asian_free_recipes_download]