

Ayam Buah Keluak Recipe

(Chicken in Black Nut Curry - Nyonya Recipe)

Ingredients:

30 Indonesian black nuts
Pinch of salt
½ teaspoon sugar
1 chicken, 1.4kg, cut into pieces
1 teaspoon salt
340g garam assam paste (refer More Nyonya Recipes)
570g pork ribs, cut into pieces

Ingredients to mix together:

85g tamarind soaked in 170ml water,
squeezed and strained
1-1½ level teaspoons salt
900ml water

Method:

Soak nuts in cold water for ½ hour. Brush nuts to remove sandy particles. Crack where nut is smooth and remove meat. Add a pinch of salt and ½ teaspoon sugar and pound together to form a firm, smooth paste, then refill shells. Season chicken with 1 teaspoon salt and leave for ½ hour. Place the thawed garam assam paste in an enamel pan with the mixed tamarind ingredients and bring to the boil over high heat. Add pork ribs and boil for 5 minutes. Reduce heat to moderate and cook for ½ hour. Add the nuts and then the chicken and continue cooking for another ½ hour or until chicken is tender, stirring occasionally. Serve with white rice.

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