

Ayam Cincaluk Recipe

(Chicken with Preserved Shrimps Recipe)

Ingredients: Serves 6

180 ml (6 fl oz) cooking oil
15 shallots, peeled and sliced
7 cloves garlic, peeled and sliced
1 kg (2 lbs) chicken breast, cut into pieces
140 g (5 oz) preserved shrimps (cincaluk), juice drained
3 kaffir lime leaves
400 ml (13 fl oz) tamarind juice, extracted from 100 g tamarind pulp and 400 ml water
3¾ tablespoons sugar
3 red chilies, halved lengthways, seeded and cut into three pieces
3 green chilies, halved lengthways, seeded and cut into three pieces

Finely ground paste:

17 shallots, peeled
5 cm (2 inches) fresh turmeric, peeled
5 stalks lemon grass, sliced

Method:

Heat the cooking oil and sauté shallots and garlic until crisp. Drain and set aside. In the same oil, fry the finely ground paste until aromatic. Add the chicken, preserved shrimps and lime leaves. Add the tamarind juice. Season with sugar. Cook until the gravy thickens. Stir in chilies and half of the crisp-fried shallots and garlic. Sprinkle with the remaining crisp-fried shallots and garlic just before serving.

Note: Taste the gravy first before adding salt as some brands of preserved shrimps (cincaluk) can be extremely salty.