

Ayam Risa Risa Recipe

(Chicken in Spicy Coconut Sauce - Nyonya Recipe)

Ingredients:

1.5kg chicken, cut into big pieces
450g grated coconut, white
150ml oil
4 daun limau purut (kaffir lime leaves), sliced thinly
10 candlenuts, pounded finely
2 tablespoons lime or lemon juice
115g shallots, sliced thinly and fried until light brown

Ingredients to be grounded to a fine paste:

6 cloves garlic
½ thumb-sized piece ginger
6 slices galangal
2 stalks lemon grass
½ thumb-sized piece turmeric or ½ teaspoon turmeric powder
20 dried chilies or 2-3 tablespoons chili powder

Method:

Season chicken pieces with 1 teaspoon each of salt and sugar. Set aside. Squeeze coconut for approximately 230ml thick coconut milk. Add 170ml water to same coconut and squeeze again for the second time of coconut milk. Heat an aluminum saucepan with 115ml oil to fry pounded ingredients with the kaffir lime leaves until fragrant and oil seeps through. Add candlenut paste and stir-fry for ½ minute. Put in chicken pieces, 1 teaspoon of salt, 2 teaspoons sugar and second round of coconut milk. Cook over moderately high heat for 10 minutes; stir to prevent burning. Add ½ of the thick coconut milk and lime juice. Stir and cook uncovered over moderate heat for 10 minutes or until chicken is tender and gravy begins to thicken. Reduce heat to low, add in remaining thick coconut milk and allow to simmer for another 5 minutes until gravy is thick, moist and oily. Stir in fried shallots. Remove from heat. Serve hot or cold.