

## **Buah Keluak Kay Recipe**

### **(Chicken Braised with Black Nuts)**

#### **Ingredients:**

1.5 kg chicken, cut into bite-size pieces, washed and drained  
20 buah keluak (black nuts)  
2 teaspoons sugar  
¼ teaspoon salt  
1 kaffir lime leaf  
1 lemongrass (use the bottom inner tender part), crushed  
2 tablespoons tamarind pulp, mixed with 1 liter of water

#### **Seasoning:**

1 tablespoons sugar  
Salt to taste

#### **Spice paste (ground):**

20 g (3cm) galangal  
15 g (2cm) fresh turmeric  
10 g (1cm) ginger  
20 g (6) candlenuts  
200 g (20) shallots, peeled  
20 g (2 cloves) garlic, peeled  
10 g (10) dried red chilies  
1½ tablespoons dried shrimp paste (belachan)

#### **Method:**

Wash and scrub the buah keluak. Soak overnight. With the help of a pestle or small hammer, knock the tip of a sharp knife into the flat side of the nut near the thick end, to chip a small hole in the shell. Dig out the flesh from the nut (discard if bitter), Reserve shells. Pound the nut flesh in a mortar together with 2 teaspoons sugar and ¼ teaspoon salt until you get a smooth consistency. Pack the flesh back into the empty shells. Heat ½ cup oil in a pan to sauté the spice paste together with the kaffir lime leaf and lemon grass. Stir-fry for about 2 minutes before adding the chicken and strained tamarind water. Simmer until liquid is halved. Add prepared buah keluak nuts and simmer for 30 minutes. Season to taste with sugar and salt.