

Chicken Giblets Curry Recipe

(Gulai Pak Lai Recipe)

Ingredients:

250 g chicken gizzard, halved
250 g chicken liver
200 g belly pork or chicken meat, thinly sliced
200 ml thin coconut milk, extracted from ½ a coconut
100 ml thick coconut milk, extracted from ½ a coconut
5-6 kaffir lime leaves, finely sliced
1½ teaspoon salt, or to taste

Spice paste (ground together):

100 g (10) shallots, peeled
50 g (5 pips) garlic, peeled
10 g (1 thick slice) galangal
20 g (1 stalk) lemongrass, use the bottom white inner part only, sliced thinly
25 g (1 small packet) curry powder for meat
1 teaspoon turmeric powder

Method:

Heat about 5 tablespoons oil in a pan to sauté the spice paste until fragrant. Add in the gizzard, liver and meat. Stir-fry for a few seconds before adding in the thin coconut milk. Bring to a boil and allow to simmer until meat is cooked. Add the kaffir lime leaves and thick coconut milk and season to taste with salt. Mix well and turn off the heat as soon as it starts to boil again.

Note: Stack kaffir lime leaves together before slicing.