

# Chicken Kuzi Recipe

(Malaysian Recipe)

**Ingredients:** Serves 4-6

1.5kg chicken, cut into 4-6 pieces  
a few saffron strands, ground with 1 teaspoon water  
600g shallots, peeled, sliced and crisp-fried  
1 liter water  
4 tablespoons cooking oil  
60g sultanas  
2 dessertspoons ghee (clarified butter)  
4 tablespoons tomato sauce (ketchup)  
1 dessertspoon salt  
20 almonds, roasted  
1 teaspoon sugar

**Ingredients to be ground:**

1 tablespoon coriander seeds  
1 dessertspoon fennel seeds  
1 dessertspoon cumin seeds  
1 dessertspoon white peppercorns  
1 piece mace  
5 cardamoms  
5 cloves  
2.5-cm knob ginger, peeled  
2.5-cm stick cinnamon  
2.5-cm knob turmeric, peeled  
3 slices galangal, peeled

**Ingredients to be combined:**

1 large can evaporated milk (410g)  
Kalamansi lime juice, squeezed from 3 limes

**Ingredients to be sliced:**

5 shallots, peeled  
3 cloves garlic, peeled

**Method:**

Wash and dry chicken, then rub with ground saffron. If saffron is unavailable, use a few drops of yellow coloring instead. Into a large mixing bowl, put crisp-fried shallot slices, ground and combined ingredients and water. Mix well and set aside. Heat oil in a kualu or wok. Fry sultanas for 1 minute, then remove and drain. Add half the ghee to kualu and fry chicken for 15 minutes. Dish out and drain. Transfer oil from kualu to a curry pot. Add remaining ghee and brown sliced ingredients. Add ingredients from mixing bowl, tomato sauce and salt. Bring to the boil, stirring frequently. Add half the fried sultanas, half the roasted almonds and sugar. Simmer until mixture thickens. Add fried chicken and cook over moderate heat until gravy is thick and oil separates. Serve, if desired, sprinkled with remaining sultanas and almonds.