

Chicken Rendang Recipe

(Malaysian Recipe)

Ingredients: Serves 4

750g chicken (from half a bird,
chopped into bite sizes)
400ml thick coconut milk (from 1 coconut)
500ml water
30-40g kerisek (grated coconut toasted
until browned)

Spicepaste (to be finely ground):

10 shallots (peeled and sliced)
3 cloves garlic (peeled and sliced)
3 stalks white bottom part of lemon grass (finely sliced)
1.5cm young ginger (skinned)
1.5cm galangal (skinned)
2cm fresh turmeric (skinned)
8 bird's eye chilies
3 pieces candlenuts
10 stalks dried chilies

Seasoning:

1 fresh turmeric leaf
2-3 kaffir lime leaves
1 teaspoon salt to taste
1 teaspoon sugar to taste

Method:

Using a blender, place all spice paste ingredients in it and grind finely. Heat wok with some oil and stir-fry the ground paste over low fire till aromatic. Add in chicken pieces, water coconut milk and simmer for about 30 minutes, stirring occasionally. Once chicken is tender and water dries up, add kerisek, turmeric leaf, kaffir leaves, sugar and salt to taste. Remove rendang and serve hot with steamed white rice or "ketupat".

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