

Hainanese Curry Chicken Recipe

(Malaysian Recipe)

Ingredients: Serves 4-6

1 chicken weighing 1.5kg
300g potatoes
2 lemon grass
500ml diluted coconut milk
2 pieces kaffir lime leaves
300ml thick coconut milk

Spices:

5 tablespoons chili paste
200g shallots
5 cloves garlic
1 small piece turmeric
3 slices galangal
5 candlenuts (buah keras)
½ teaspoon belachan (dried shrimp paste)

Seasonings:

1 tablespoon sugar
1½ teaspoons salt
5 tablespoons oil

Method:

Rinse chicken, drain and cut into chunks. Peel potatoes, cut into pieces and deep-fry with oil. Remove to drain. Flatten lemon grass with knife. Grind all spices ingredients well. Set aside. Heat up 5 tablespoons of oil, fry lemon grass until fragrant and remove. Pour in the spice mixture to fry until fragrant. Put chicken in to fry evenly before adding diluted coconut milk, lemon leaves, lemon grass and 50ml of thick coconut milk. Bring to a boil. Switch to medium heat and cook for 15 minutes. Add potatoes and seasonings. When the potatoes are cooked, pour in the remaining thick coconut milk and bring to a boil before serving.

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