

Kapitan Chicken Curry Recipe

(Chicken Curry Kapitan Recipe)

Ingredients:

1.5 kg chicken, cut into bite-size pieces, washed and drained
200 ml thick coconut milk
1 tablespoon, shredded hair-thin, young kaffir lime leaves
1 teaspoon brown sugar
3 tablespoons calamansi juice
Salt to taste

Spice paste (ground together):

350 g shallots, peeled
10 g garlic, peeled
20 g (2cm) ginger
20 g (2cm) galangal, sliced thinly
10 g (1cm) fresh turmeric
10 g (3) candlenuts
59 g (2 stalks - bottom inner tender part) lemon grass, sliced thinly
75 g (6) fresh red chilies
10 dried red chilies, soaked to soften

Garnishing:

2 tablespoons shallot crisps
some kaffir lime leaves, shredded hair-thin

Method:

Heat about 5 tablespoons of oil in a wok and sauté the ground spice paste on low heat for about 5 to 10 minutes or until fragrant and aromatic. Add in the chicken pieces and cook for 5 to 7 minutes over a medium flame. Add coconut milk, shredded kaffir lime leaf and brown sugar. Simmer until chicken is cooked and tender. Add the calamansi juice and salt to taste and mix well. Dish onto serving plate and garnish with shallot crisps and shredded kaffir lime leaves. Serve with hot steamed rice or bread.