

Manado-Style Curry Chicken Recipe

(Ayam Tuteuraga - Indonesian Recipe)

Ingredients: Serves 4

1 chicken (weighing 1 kg), cut
½ teaspoon salt
1 tablespoon lime juice
5 tablespoons oil
2 pandanus leaves, cut into 2 cm pieces
2 stalks lemon grass, finely chopped
5 kaffir lime leaves
2 cumin leaves, coarsely chopped
2 eggs, lightly beaten
250cc water
4-5 stalks chives, cut into 2 cm pieces
1-2 tablespoons lime juice
salt and sugar

Spices (ground):

100g red and bird's eye chilies
5 cloves garlic
10 shallots
2 teaspoons chopped ginger
2 teaspoons chopped turmeric
7 candlenuts, roasted
1 teaspoon salt

Method:

Rub chicken with salt and lime juice, and let it stand for 15 minutes. Heat oil and sauté ground spices, pandanus leaves, lemon grass, kaffir lime and cumin leaves until fragrant. Add chicken and fry until it is half-cooked. Add beaten eggs, stir until the eggs are cooked, then add water. Continue to cook until the chicken is tender and the gravy has thickened. Add chives, lime juice, salt and sugar to taste.

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