

## Semur Ayam Recipe

### (Spiced Chicken Stew with Potatoes)

#### Ingredients:

800 g chicken thighs (legs), boned  
3 tablespoons vegetable oil and enough for deep-frying  
20 g garlic, peeled and sliced  
30 g shallots, peeled and sliced  
20 g galangal (laos), peeled, sliced and bruised  
500 ml chicken stock  
200 g potatoes, peeled, sliced and deep-fried until golden  
a pinch of salt or to taste  
¼ teaspoon ground white pepper or to taste

#### Seasoning:

3 tablespoons sweet soy sauce (kecap manis)  
2 tablespoons salty soy sauce (kecap masin)  
1 tablespoon oyster sauce  
2 tablespoons sweet chili sauce

#### Garnishing:

Crisp-fried shallots  
Lime wedges  
Finely chopped kaffir lime leaves

#### Method:

Cut chicken thigh meat into 2.5cm cubes. Set aside. Heat sufficient oil for deep-frying chicken to 180 degrees Celsius, then fry for 1 minute. Remove and place on a wire rack to drain. Heat 3 tablespoons oil in a heavy saucepan. Add garlic, shallots and galangal. Sauté over medium heat until fragrant. Add all seasoning ingredients and continue to sauté until solid ingredients are evenly coated and glazed. Add stock, bring to the boil and simmer for 1 minute, then add chicken and return to the boil. Reduce heat and simmer, stirring continuously, until chicken is tender. Remove chicken from sauce and keep warm, then reduce sauce to a syrupy consistency. Mix in fried potatoes and chicken. Season to taste with salt and pepper. Dish out, garnish as desired and serve.

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