

Spicy Chicken Rendang Recipe

(Ayam Rendang Pedas)

Ingredients:

1 chicken, about 2 kg, cut into bite-size pieces
1 liter coconut cream, squeezed from 2 grated coconuts with a little water added
½ grated skinned coconut, for kerisik* (pan-fried grated coconut)
3 turmeric leaves, finely sliced (daun kunyit)
3 kaffir lime leaves, finely sliced (daun limau purut)
2 teaspoons salt
Pinch of sugar

Ingredients to be ground:

40 dried red chilies, soaked to soften
300 g shallots, peeled
4 cloves garlic, peeled
5-cm knob ginger, peeled
6 stalks lemon grass (use only the bottom white part), cut into thin slices
1 teaspoon ground turmeric (serbuk kunyit)

Method:

Heat oil in a wok or deep frying pan until medium hot and fry the grounded ingredients for about 5 minutes or until fragrant. Add in chicken pieces and stir in coconut cream and bring to a slow boil. Reduce heat and simmer, stirring occasionally, until gravy is thick. Add kerisik and stir continuously until gravy is very thick and oily and meat tender and cooked. Lastly, add sliced leaves and salt and sugar to taste. Stir briskly to combine and remove from heat. Serve "Ayam Rendang Pedas" with steamed hot jasmine rice.

***Recipe for kerisik**

Pan-fried ½ grated skinned coconut without oil over low heat, constantly stirring until brown and pounded or blended to finely. Remaining kerisik can be frozen for as long as two weeks.