

White Curry Chicken Recipe

Ingredients: Serves 4

2 chicken whole leg (cut into small pieces)

250 ml thick santan (coconut milk)

300 ml water

2 red chilies, deseeded

2 green chilies, deseeded

Spices to ground:

10 pieces peeled shallots

4 cloves peeled garlic

2 stalks serai (lemongrass), use only the bottom white tender part

5 g ginger, peeled

4 pieces buah keras (candlenuts)

Seasoning:

Dash of salt to taste

Method:

Boil santan in wok with low heat. As soon as it comes to a boil, add in grounded spices and sauté until oil emerged. Add in chicken pieces and stir-fry a while before pouring in the 300 ml water and continue to boil until the meat is cooked and tender. Add in green and red chilies and seasoning. Bring to a boil and dish out. Serve hot with steamed rice.

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