



Chicken Rendang

By Nora Lea

Ingredients

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| | to fry | 1 cup grated coconut (use the white part only) |
| | piece | 1 turmeric leaf, finely sliced |
| | piece | 3 fresh red chilli |
| | piece | 3-4 kaffir lime leaves, finely sliced |
| | to taste | brown sugar |
| 1.5 –2 kg | piece | Chicken |
| 1 litre | ml | coconut milk (1 litre) |
| 30 | piece | dried chillies |
| 2cm | piece | fresh turmeric |
| 3cm | piece | galangal |
| 4 | piece | Garlic cloves |
| 3cm | piece | ginger |
| 5 | piece | lemon grass |
| | to taste | Salt to taste |
| 8 | piece | shallots |



Directions

1.5kg-2kg chicken, chopped into serving pieces 1 litre thick coconut milk (from 2 coconuts) 1 cup grated coconut (use the white part only), dry fried for kerisik- and blend it like a paste (it will smell extremely good) 1 turmeric leaf, finely sliced 3-4 kaffir lime leaves, finely sliced spices (ground) : 30 dried chillies, soaked 3 fresh red chilli, seeded 8 shallots 4 cloves garlic 5 stalks lemon grass 4-5 cm piece ginger 3cm piece galangal 2cm piece fresh turmeric Seasoning : 1 1/2 - 2 tsp. salt or to taste 1 tsp. dark brown sugar

Combine chicken, ground spices and coconut milk in an earthen pot and bring to low boil. After it has boiled, lower the heat and simmer until the gravy turns thick. Keep stirring to prevent sticking. Add kerisik (dry fried coconut) and mix well. Cook until meat is tender, gravy is thick and oil rises to the top. Add sliced leaves and seasoning. Then you can serve it with rice or bread.

Recipe Tip

If you wish you can also fry the chicken before cooking. Just marinate the chicken with turmeric powder and salt and leave it for 30min. Then you can fry it

Preparation Time : 40mins

Cooking Time: 20mins

Standing Time: 20mins

Servings : 2 persons