



Ayam Masak Merah

Overview

Difficulty: Easy

Servings: 4 - 6

Preparation Time: 40 mins

Cooking Time: 50 mins

Ingredients

200ml Chicken Stock

200ml Coconut Cream

1L Vegetable Oil

1 Cinnamon Stick

1 Large Chicken (about 1.2kg)

2 Daun Salam Leaves

2 Whole Tomatoes, Quartered

3 Large Red Chillies, Deseeded

3 Lemongrass Stalks

3 Pieces of Star Anise

4 Green Cardamom Seeds

5 Pieces of Cloves

15 Dried Red Chillies

5g Chilli Powder

5g Curry Powder

30g Galangal

50g Ginger

100g Garlic

250g Red Onions

2 Tablespoons Tomato Paste

To taste Salt

To taste White Pepper Powder

To garnish Coriander Bunch

1. Methods

Step 1

Cut tomatoes into wedges and chop dried lemongrass stalks and red chillies into smaller pieces. Rehydrate red chillies in 600ml of water for 20 minutes.



Step 2

Blend red onions, lemongrass, garlic, ginger and galangal with a handblender to form a paste.



Step 3

Cut chicken into 8 to 10 pieces, breaking down the joints.



Step 4

Deseed and cut red chillies. Blend dried red chillies and rehydrated chillies with a handblender.



Step 5

Marinate chicken pieces with curry powder, chilli powder, salt and white pepper.



Step 6

Heat up a pot of 900ml of vegetable oil before deep-frying chicken for 10 minutes. Drain oil from fried chicken and set the pieces aside.



Step 7

In another pot, heat up 100ml of vegetable oil. Fry and stir frequently cinnamon, cloves, star anise, green cardamom seeds, daun salam leaves and blended spice paste until the mixture turns brown.



Step 8

Add in chilli and tomato paste and fry until cooked.



Step 9

Add in chicken stock and let it simmer for about 8 to 10 minutes, before adding in fried chicken, coconut cream and tomato wedges.



Step 10

Boil and simmer for about 10 to 15 minutes. Garnish with coriander.

