



## Opor Ayam

### Overview

**Difficulty:** Easy

**Servings:** 4 - 6

**Preparation Time:** 40 mins

**Cooking Time:** 50 mins

## Ingredients

100ml Vegetable Oil

250ml Chicken Stock

500ml Coconut Cream

1 Large Chicken (About 1.2kg)

2 Daun Salam Leaves

3 Kaffir Lime Leaves

3 Lemongrass Stalks

5 Candlenuts

5g Coriander Seeds

5g Cumin Seeds

10g Fresh Turmeric

20g Kencur (Aromatic Ginger)

30g Galangal

50g Ginger

80g Garlic

200g Red Onions

To Taste Salt

To Taste Sugar

To Taste White Pepper

To Garnish Fried Shallots

To Garnish Coriander

# 1. Methods

## Step 1

Chop dried lemongrass stalks and red onions into smaller pieces.



## Step 2

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



### Step 3

Cut chicken into 8 to 10 pieces, breaking down the joints. Marinate chicken pieces with salt and white pepper.



### Step 4

Lightly toss cumin seeds, coriander seeds and candlenuts in a heated pan for about 3 to 5 minutes until they are brown and fragrant.



### Step 5

Blend tossed cumin seeds, coriander seeds and candlenut with a handblender to form a paste.



### Step 6

Sear chicken pieces in vegetable oil in a heavy-bottom pan, with the skin facing down, until they turn brown. Flip them to the other side and set aside once they are cooked.



### Step 7

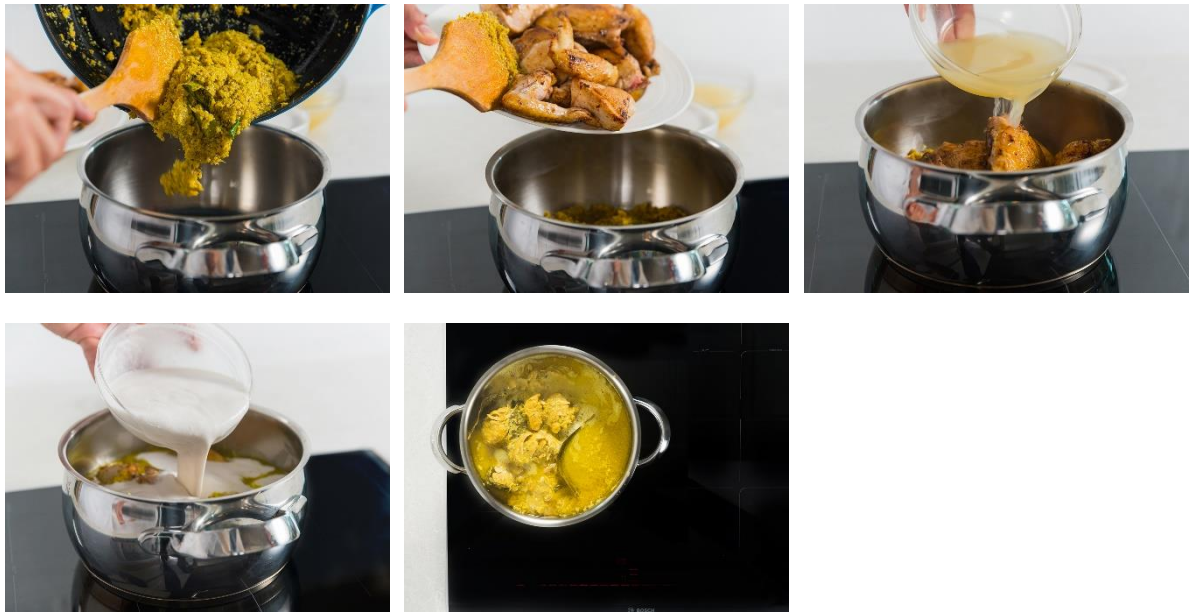
In the same pan, stir fry kaffir lime leaves, daun salam leaves, seed and nut paste and spice paste until the mixture turns brown.





### Step 8

Transfer the mixture to a bigger pot. Add in chicken pieces, chicken stock and coconut cream and boil it for 8 to 10 minutes before letting it simmer for 20 to 30 minutes.



### Step 9

Season with pepper, salt and sugar.



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### Step 10

Garnish with fried shallots and coriander.

