



Sambal Goreng Ati and Kentang (Spicy Stir-fried Liver and Potatoes)

Difficulty: Easy

Servings: 4

Preparation Time: 50 mins

Cooking Time: 30 mins

Ingredients

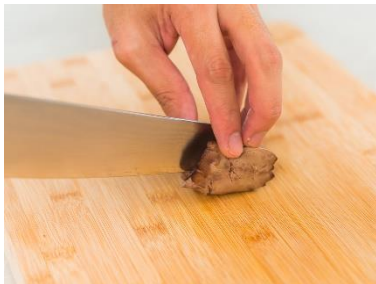
50ml Chicken Stock	20g Shallots
1 litre Cooking oil	60ml Coconut Cream
1 litre Water	50g Large Red Chillies
1 Lemongrass Stalk	50g Stink Beans (Petai)
2 Fresh Bay Leaves	300g Fresh Chicken Liver
3 Kaffir Lime Leaves	300g Indonesian Potatoes
15 Cherry Tomatoes	2 Tablespoons Sweet Soy Sauce (Kecap Manis)
5g Bird's Eye Chillies (Chilli Padis)	To taste Salt
5g Galangal	To taste Sugar
5g Ginger	To taste White Pepper Powder
15g Garlic	

Method

1. Boil water in a pot. Add fresh chicken liver and cook for about 5 minutes. Remove and allow it to cool.



2. Cut cooked chicken liver into 2cm cubes. Peel Indonesian potatoes and cut into 2cm cubes.



3. Cut cherry tomatoes and petai into halves.



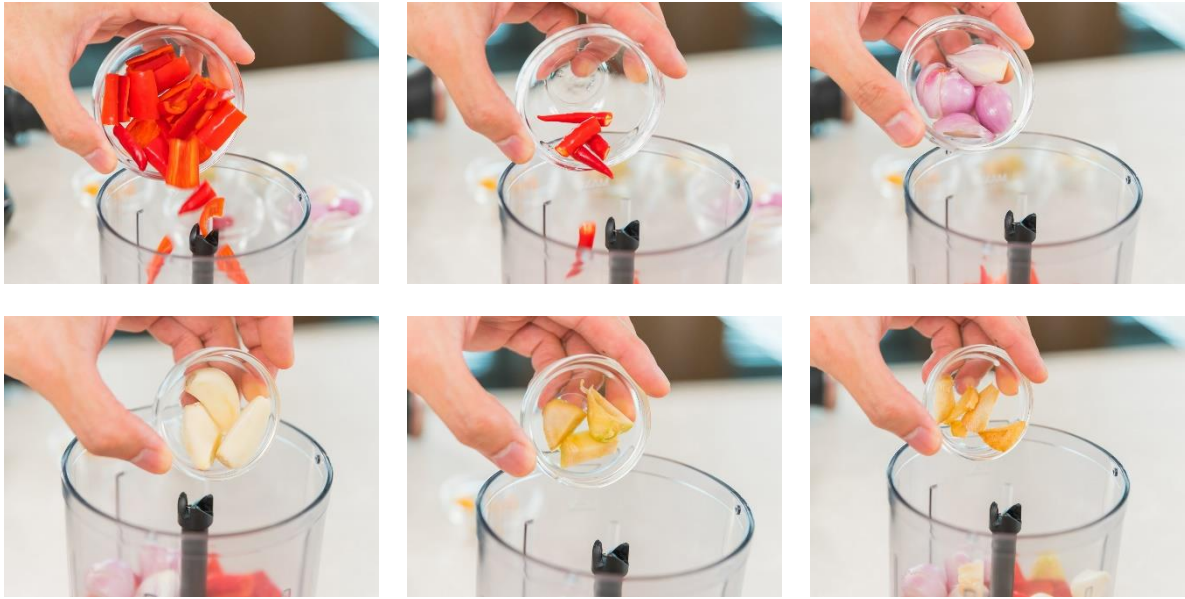
4. Deseed and cut large red chillies into desired thickness. Slice chilli padis into halves. Cut the white portion of lemongrass stalk away and smash the remaining stalk lightly.



5. In a pot, heat up cooking oil. Add potatoes and fry for about 6 to 8 minutes, until golden brown. Remove potatoes and set aside 4 to 5 tablespoons of oil.



6. In a blender container, add sliced red chillies, sliced chilli padis, shallots, garlic, galangal and ginger.



7. Blend into a paste using your Hand Blender.



8. In a heated pan, add the leftover oil from frying the potatoes. Add lemongrass stalk, bay leaves and kaffir lime leaves. Fry for about 3 to 5 minutes until fragrant.



9. Add blended paste. Continue to cook for about 5 to 8 minutes, until paste is dry and fragrant. Add petai and cherry tomatoes and fry for about 3 minutes.



10. Add coconut cream and chicken stock. Mix well and simmer the dish for about 5 minutes.



11. Add kecap manis and mix well.



12. Add potatoes and chicken liver. Mix well. Season with sugar, salt and white pepper powder to taste.



13. Serve with rice or lontong. Enjoy.

