



Ayam Betutu (Balinese-Style Chicken)

Overview

Difficulty: Easy

Serving: 4

Preparation Time: 30 minutes

Cooking Time: 40 minutes

Ingredients

1	Large, Whole Chicken - Feet and Innards removed	5g	Salt (for Marinating Chicken)
150g	Baby Spinach or Tapioca Leaves	5g	Cracked Black Pepper (for Marinating Chicken)
1	Large Banana Leaf	1 Teaspoon	Coriander Seeds
6	Large Red Chillies - Deseeded	1 Teaspoon	Dried Shrimp Paste (Belachan)
8	Shallots - Peeled	½ Teaspoon	Nutmeg Powder
5	Cloves Garlic - Peeled	3 Tablespoons	Softened Butter
2	Bird's Eye Chilli	20ml	Cooking Oil
10g	Candlenuts	To Taste	Salt
10g	Galangal	To Taste	Pepper
10g	Ginger	As Required	Satay Sticks
10g	Turmeric	To Serve	Steamed Rice
40g	Lime Juice (or 2 Large Limes)		
4	Kaffir Lime Leaves		
2	Stalks Lemongrass - Sliced		

Methods

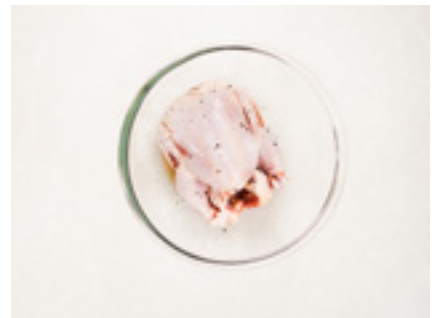
Step 1

Deseed large red chillies, and peel the shallots and cloves.



Step 2

Marinate chicken with lime juice, cracked black pepper, and salt.



Step 3

Blend peeled shallots, garlic, candlenuts, the deseeded red chillies, bird's eye chillies, coriander seeds, kaffir lime leaves, galangal, ginger, dried shrimp paste, turmeric and sliced lemongrass into a paste.



Step 4

Heat oil in a pan, and fry paste until fragrant and slightly dry. Once paste dries up, season with salt and pepper and add nutmeg powder.



Step 5

Preheat oven to 190°C in '4D Hot Air' mode.



Step 6

Marinate baby spinach in a bowl with 4 tablespoons of fried paste. Place marinated chicken on a banana leaf, and stuff marinated baby spinach into the chicken, sealing it with a satay stick.



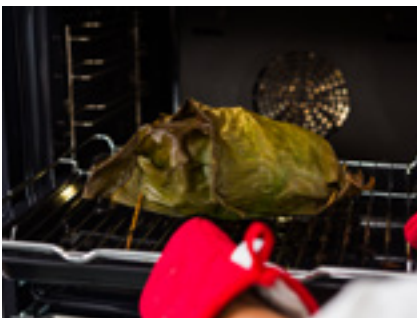
Step 7

Rub the chicken, with remaining fried paste, and brush with softened butter. Then wrap the chicken with the banana leaf, sealing it with satay sticks. Bake for 25 minutes in '4D Hot Air' mode.



Step 8

Unwrap the chicken and cook for another 10 minutes till crispy and golden brown.



Step 9

Enjoy with steamed rice.

