



# CHICKEN RENDANG

## Ingredients:

- 1 chicken
- 800 ml thick coconut milk
- 1 turmeric leaf (sliced)
- 3 lime leaves
- 2 bay leaves
- 1 segment of galangal (crushed)
- 1 stalk of lemongrass (sliced)
- 1 tbsp coriander powder

## Whole spices:

- 2 cloves
- 2 cardamoms
- 1/4 nutmeg
- starch
- cinnamon

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## Fine ingredients:

- 10 shallots
- 4 cloves of garlic
- 1 segment of ginger
- 3 tbsp ground chili/curly chili
- cumin (can be skipped)
- candlenut

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## How to cook:

1. Saute the fine spices until fragrant, add the whole spices and leaves, add coconut milk and 1 tbsp coriander powder.

2. Add the chicken, stir continuously, then add the seasoning, cook until cooked and black (but not burnt).

Note: cook over medium-low heat, stir continuously, do not let the coconut milk curdle at the bottom so it doesn't burn.