



CHICKEN RENDANG

Ingredients:

2 1/2 kg chicken

Cooking oil for sauteing

Spices:

- 2 bay leaves
- 2 finger joints of galangal
- 5 pieces of lime leaves
- 1 stick of cinnamon
- 5 cardamoms
- 1 star anise
- 1 stalk of lemongrass
- 2 small coconuts made into coconut milk with 1L of water / you can also use instant coconut milk
- 1/2 roasted coconut (mashed)

Smooth Spices:

- 200 gr shallots
- 1 bulb of garlic
- 2 finger joints of ginger
- 1 ounce of curly chili (to taste)
- 1/2 ounce of cayenne pepper (to taste)
- 5 candlenuts
- coriander
- Nutmeg

Complementary Seasonings:

flavoring

Salt

Sugar

Pepper

How to Make

1. Cut the chicken according to taste then clean
2. Heat cooking oil to saute the ground spices, saute the spices until fragrant
3. After that, add the chicken, stir until the spices are evenly distributed.
4. After the spices are evenly distributed, add the liquid coconut milk first, usually the 2nd / 3rd coconut juice.
5. Continue cooking until slightly dry, more or less until oil comes out (must be stirred frequently)
6. After slightly dry, add the complementary spices

7. Then add the thick coconut milk again, cook again until oil comes out.
8. If the oil has come out, then add the roasted coconut that has been mashed.
9. Then stir well and correct the taste.
The chicken rendang is ready to be eaten with warm rice.
10. If you want dry rendang, you can cook it longer while continuing to stir.