



Spicy Steve's Malaysian & Singaporean Recipes

Gulai Ayam

(Malay Chicken Curry)

A good standard chicken curry. The secret to the curry is the 'rempah' or wet paste made from a multitude of fresh herbs and spices. Use this as a base recipe and then add extra chillies if you want it hotter the next time.

Ingredients:

- 1 whole chicken, cut into pieces, or 12 pieces skinless chicken thighs
- 3 Tbsp oil for cooking
- 1 cup thin coconut milk
- ½ cup thick coconut milk
- 3 stalks lemon grass, bruised
- 15 shallots
- 10 dried chillies, soaked in hot water for 20 minutes or until soft.
- 1 inch galangal
- 1 inch fresh ginger
- 4 cloves garlic
- 6 candlenuts (kemiri nuts)
- 1 Tbsp coriander powder
- 1 Tbsp cummin powder
- 1 tsp fennel
- 1 inch stick cinnamon
- 1 tsp turmeric powder
- salt to taste

Method:

1. Pound or grind shallots, chillies, ginger, galangal, garlic and candlenuts into a paste.
2. Add coriander, cummin, fennel and turmeric together in a small bowl and set aside.
3. Heat oil in wok and gently fry shallots and chilli paste for 2 - 3 minutes until fragrant.
4. Add dry spices and fry, stirring occasionally for another 2 minutes.
5. Add chicken pieces and lemon grass and cook, stirring frequently until chicken is well coated with spices.
6. Add thin coconut milk and salt. Simmer uncovered, stirring from time to time until chicken is tender and gravy has thickened. (Approximately 20 minutes)
7. Add thick coconut milk and cook for 2 - 3 minutes.
8. Serve with rice.