



ayam tangkap

NIBBLEDISH CONTRIBUTOR

Ingredients

1 whole chicken cut in small pieces

3 shallots

3 garlic

salt as needed

smoothen into paste

fresh curry leaves

Instructions

ayam tangkap is an acehnese dish which litteraly means catch chicken. different from most acehnese dishes that are very spicy and curried type, this recipe is a simple but flavourfull fried chicken combined with the crispyness of the curry leaves. even the curry leaves itself makes a great snack.

mix the cut up chicken pieces with the smooth shallot and garlic paste. season with salt and pepper as needed. leave the chicken marinated in the fridge for 1 hour - overnight.

deep fry the chicken pieces in vegetable oil.

stem and wash the curry leaves.

thinly slice the shallots.

season both with salt.

deep fry until crispy.

serve as garnish to the chicken.
