Padang Style Chicken in Coconut Gravy

NIBBLEDISH CONTRIBUTOR

Ingredients

1 whole bird (abt 1½ kg) – wash & cut into 8-12 pieces
400 ml coconut milk + 200 ml water
1 cup water
2 -3 tbsp vegetable oil / olive oil4 shallots – thinly sliced
8 pieces kaffir lime leaves

Blended Spices :

2½ tbsp coriander, fry without oil
3 candlenuts, fry without oil
8 fresh red chilies
1-2 tbsp chili paste*
1” ginger
½ ” fresh turmeric / 1tsp turmeric powder
1” galangal
1 stalk lemongrass
15 shallots
6 cloves garlic

Salk to taste
I tsp sugar (optional)
Juice from 2-4 calamansi

Instructions

Heat the pot with the oil. Brown the sliced shallots for few minutes. Then add in the blended spices & kaffir lime leaves. Fry them till it gives out a nice aroma then add in ½ cup of water & cont to fry till the oil pools around it. Finally add the other ½ cup of water & cont to fry till it’s get darken & oil pools around it.

Pour in the diluted coconut milk & bring it to boil. Drop the chicken in, sugar, calamansi juice & salt. Cook the chicken through & the gravy get thickens.

Note:

You can substitute the coconut milk with low fat cream or trim coconut milk.
Alternatively you can reduce the amt 400ml to 300ml. Those who love spicy dishes, you can add more chili paste.

*chili paste made from soaked & deseeded dried chilies with little water.