

**RECIPE 6 : Ayam Percik**

PORTION SIZE : 10 PAX

**RECIPE:**

QTY	NO. OR WT. UNIT	INGREDIENTS
1	No	Whole chicken
1	Lit	Coconut milk
50	Gm	Shallot
15	Gm	Garlic
½	Inch	Ginger
100	Gm	Red Chili
15	Gm	Coriander
5	Gm	Fennel
5	Gm	Cummins
2	Inch	Turmeric fresh
3	Bunch	Lemon grass
1	Pcs	Turmeric leaf
1	Inch	Galangal
2	Nos	Candlenuts
		Salt and sugar as per taste

**PREPARATION:**

<ul style="list-style-type: none"> <li>• Cut the chicken into two pieces and clean it. Next, strain the chicken.</li> </ul>
<ul style="list-style-type: none"> <li>• Marinate ½ of blended ingredients with the chicken, sugar and salt. Bake the chicken in an oven at 185°C for approximately 25 minutes.</li> </ul>
<ul style="list-style-type: none"> <li>• Meanwhile, heat oil in a pan and stir-fry the balance ½ of the blended ingredients for a while. Add coconut milk, turmeric leaf, salt and sugar along the way.</li> </ul>
<ul style="list-style-type: none"> <li>• Cook the gravy until it thickens.</li> </ul>
<ul style="list-style-type: none"> <li>• Serve the chicken with the gravy poured on top of it.</li> </ul>