

Opor Ayam Recipe

This recipe is adapted from “Tatie” and Whimwood Estate Wines!



Ingredients:

- 1 whole chicken jointed, or equivalent in chicken pieces
- 1 stalk of fresh lemongrass
- 3 kaffir lime leaves
- 1 salam leaf (or substitute with curry leaf)
- 500 ml thick coconut milk
- 500 ml water/chicken broth
- 1 tablespoon tamarind juice (or substitute with lime/lemon juice)
- 2 teaspoons salt, add more if necessary
- 1 teaspoon sugar

Spice Paste:

- 7 shallots
- 4 cloves of garlic, crushed
- 1 teaspoon coriander powder
- 4 candlenuts, roasted (or substitute with macadamia nuts)
- 1/2 teaspoon cumin powder
- 1/2 teaspoon milled black peppercorns
- 1 tablespoon grated fresh galangal
- 1/2 tablespoon grated fresh ginger

Method:

Marinate chicken with 1 tablespoon of tamarind juice and 1 tablespoon of salt. Leave for 15 minutes.

Grind or blend the ingredients of spice paste.

Heat 2 tablespoons of vegetable oil sauté the spice paste together with lemongrass, kaffir lime leaves and salam leaf over a medium-high heat until fragrant. Then add the chicken and stir a bit with the spice and then pour the water. Add salt and sugar. Cook until it's boiling.

When the chicken is half-done, add the coconut milk. Continue cooking over a medium heat until it's cooked.

Serve with steamed rice and plenty of WHIMWOOD ESTATE 2013 CHARDONNAY!
YUM....