



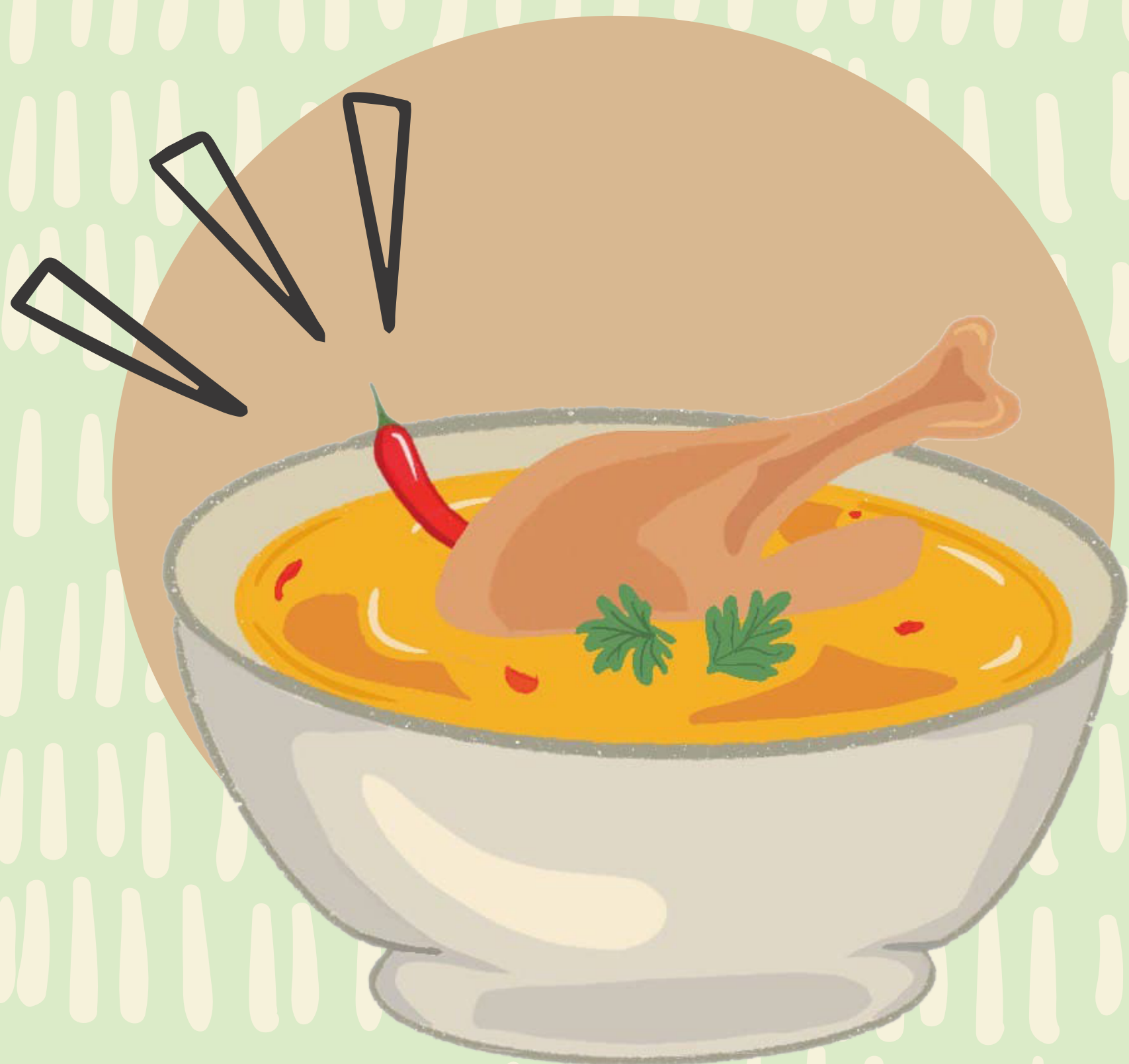
# AYAM LEMAK CILI API NEGERI SEMBILAN

## INGREDIENTS

- 1 medium sized red onion
- 4 cloves garlic
- 5 pieces bird's eye chillies
- 1 piece fresh red chilli
- 1 inch ginger
- 1/2 inch fresh turmeric
- 1 stalk of lemongrass
- 3 pieces kaffir lime leaves
- 1 piece turmeric leaf
- 200g coconut milk
- 1 tbsp coconut oil
- 1 whole chicken, cut into 8 pieces
- enough water to cover the chicken







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## Step-by-Step Guide

- 1) Clean and pat dry the chicken pieces. Add about 1 tbsp of salt and let it sit for about 15 minutes to allow the chicken to absorb the salt and make it tender.
- 2) In the meantime, add onion, garlic, chillies, ginger and turmeric into a food processor and blender until it becomes a nice thick paste. Add water if necessary.
- 3) Heat a wok on medium heat, then add in the chicken. Stir continuously to remove the excess water and to remove any odour from the chicken. Add in the blended aromatics, lemongrass, turmeric leaves and lime leaves, then add enough water to cover the chicken. Cover the pot, reduce the heat and let it come to a gentle boil, for about 10 to 15 minutes.
- 4) Add in the coconut milk, salt to taste, then stir to incorporate the coconut milk into the chicken.
- 5) Add in the coconut oil and switch off the heat. Serve with hot white rice.