

Ayam Masak Merah — Red Chicken Curry

Serves: 4 to 5
Preparation Time: 30 minutes
Cooking Time: 40 minutes



Ingredients

500g	frozen chicken drumsticks and thighs, defrosted in the fridge for 8 hours
1½ cups	water
10	shallots, peeled
10 cloves	garlic, peeled
2 cm slice	ginger, peeled
3 tbsp	vegetable oil
2 cm	cinnamon stick
5	cloves
200g	fresh tomatoes, cut into wedges
400 ml	tomato puree
2 tbsp	tomato paste
½ to 1 cup	evaporated milk
½ tsp	salt
1 tsp	sugar

Spice Paste

5 cloves	garlic, peeled
5	shallots, peeled
3 cm slice	ginger, peeled
5	almonds, blanched
3 to 3½ tbsp	curry powder
4 tbsp	water



Method

1. For the spice paste, pound or grind the garlic, shallots, ginger and almonds till fine. Mix the curry powder with the water and add to the mixture.
2. Wash the chicken and pat dry and put into a small saucepan and cover with the water. Slice the shallots, garlic and cut the ginger into julienne and add to the chicken mixture and bring to the boil. Lower the heat and simmer for 10 minutes till the chicken is nearly cooked.
3. In the meantime, heat the oil in a wok and when it is hot, add the cinnamon stick and cloves and stir fry for 1 minute before adding the spice paste and sauté on medium heat for about 3 to 4 minutes till the spices are cooked.
4. Stir fry the tomato wedges for 1 minute, add the tomato paste and sauté briefly before adding to the saucepan with the chicken mixture and add the tomato puree.
5. Bring to the boil and cook for 10 minutes on medium high heat till the chicken is tender and the tomatoes are mashed up. Add the milk, salt and sugar and simmer till mixture comes to the boil and simmer for a few minutes more till the gravy is thickened.

