

courtesy : Pn.Patra Salleh



Ayam goreng berempah madu is a spicy dish. The taste is tantalizingly sweet and spicy at the same time. Serve as an appetizer or with rice and soup.

Ingredients:

Ayam Goreng Berempah Madu (Honey Glazed Spiced Fried Chicken)

Saturday, 18 December 2010 22:05 - Last Updated Sunday, 07 August 2011 10:15

2kg chicken; cleaned and cut into small pieces

150gm chilli puree*(see below)

100gm honey

150gm chilli sauce

10gm sesame seeds

2 large onions; sliced

3 fresh red chillies;sliced

1 tablespoon tumeric powder

salt and sugar to taste

sufficient oil to fry chicken

8 small red onions; sliced)

3cm ginger; shredded) grind

2 cloves garlic; chopped)

3 tablespoon oil

Method of preparation:

In a bowl smear cut chicken pieces with tumeric powder and salt paste. Marinate for 30 minutes. In a wok pour sufficient oil to fry the chicken pieces. Fry the chicken till it is golden brown in color. Set aside. Drain the oil. Add 3 tablespoon fresh oil in the wok. Saute the ground ingredients (onion, ginger and garlic) till the smell is fragrant. Add chilli puree and chilli sauce. Stir well. Next add the fried chicken, honey, sesame seeds, salt and sugar. Mix well. Turn down flame. Simmer. Turn off flame. Then garnish with sliced onion and chillies. Serve hot as appertizer or with rice and soup.

Note : Adjust amount of chilli sauce and/or dried red chillies to control hotness.

*To make chilli puree.

Tear 10 dried red chillies into small pieces.(remove seeds to reduce hotness.).Soak in hot water for 20 minutes.Drain. Grind in a blender with a little water into a puree.Use the required amount and refrigerate the rest.