

Ayam Perchik/Percik (Barbecued Spiced Chicken)

Saturday, 14 August 2010 17:05 - Last Updated Sunday, 07 August 2011 10:09

courtesy : Cik Erinna Yusof



Ayam perchik is a delicious, slightly spicy chicken dish. The chicken is partially cooked in coconut milk, then barbecued with a thick spiced baste over a grill. It is served as an appertizer or with; white rice and curry or nasi minyak.

Ingredients:

Ayam Perchik/Percik (Barbecued Spiced Chicken)

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2kg cleaned chicken;halved along backbone,scored and pressed flat
300ml coconut cream;no additives
600ml coconut milk;
3 tablespoon chili paste
3 medium onion;sliced)
6 shallots;chopped) grind into paste
2 cm ginger;sliced)
2 stalks lemongrass;crushed
4 or 5 tamarind pulp;mix with little water,strain
1 tablespoon dried shrimp;dry roast and grind
1 tablespoon sugar
salt and pepper to taste

Method of preparation:

In a pot add coconut milk, half the ground paste, a stalk of lemongrass, salt and pepper. Mix well. Add cut chicken and partially cook. Set pot aside. In another pot,combine coconut cream, chilli paste, the remaining ground paste, a stalk of lemongrass, tamarind juice, ground shrimp and sugar. Mix well. Heat on medium flame till the sauce boils. Add salt. Simmer to thicken sauce.(Save some sauce as dip). Light a grill. (Do not use lighter fluid). Remove the partially cooked chicken with a slotted spoon and place on the grill. Baste with the thick sauce, turning the chicken once in a while till it is fully cooked. Serve hot with; the dip, white rice and curry or nasi minyak.