

Ayam Panggang Berempah (Roasted Spiced Chicken)

Saturday, 14 August 2010 17:25 - Last Updated Saturday, 06 August 2011 10:49

courtesy : Pn. Raja Norzaini Raja Abdul Aziz



Ayam panggang berempah is a delicious, juicy, slightly spicy, made from the scratch roasted chicken. It is served as an appertizer or a meal with; soup

Ingredients:

Ayam Panggang Berempah (Roasted Spiced Chicken)

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2kg cleaned chicken
90ml coconut cream;no preservatives
juice from 1 large lime
salt to taste
2 medium onions;sliced)
1 stalk lemongrass;chopped)
3 cm tumeric root;broken)
4 fresh red chillies ;chopped) grind into thick paste
3 cloves garlic)
3 cm galangal;sliced)
4 kaffir lime leaves;shredded)
2 tablespoon palm sugar;crumbled)
1 tablespoon dried shrimp;dry roast and grind
a little water

Method of preparation:

Scoop the blended paste into a bowl. Add ground shrimp and lime juice. Mix well. Apply the paste inside and outside the chicken. Marinate in the refrigerator overnight. Preheat oven to 180 degrees. Roast the marinated chicken until it is cooked (about 45 minutes). Remove. Serve hot as an appertizer or with; soup.