



# AYAM KAMPUNG MASAK MERAH

## COOKING INSTRUCTIONS

*Completely thaw KP Asli Frozen Native Chicken before dish preparation.*

1. Marinate the cut KP Asli Native Chicken with 1 tablespoon soy sauce and turmeric powder. Set aside for an hour.
2. Heat enough oil in a saucepan for deep frying. When the oil is hot enough, deep fry the chicken until golden brown.
3. When they are perfectly deep fried, remove from oil. Drain the excess oil on absorbent kitchen paper and leave it aside to cool.
4. In a separate saucepan, heat the oil.
5. Add in cinnamon stick, cardamom pods, cloves and star anise. Fry until fragrant. You can opt to leave the spices in the oil if you prefer a stronger spice taste, or you can remove them from the oil if you prefer otherwise.
6. Add in the ground paste and cook until the oil separates.
7. Add in chilli sauce, tomato ketchup, tamarind slices and lemongrass. After all has mixed well, add in sugar and salt according to your taste preference.
8. When the flavours and taste is satisfactory, throw in the deep fried chicken pieces and stir well so that the sauce completely coats the chicken.
9. With that, the Ayam Kampung Masak Merah is done. Dish out and plate, best serve warm.

**SERVES** 4 to 5 servings

**PREPARATION TIME** 20 mins

**COOKING TIME** 30 mins

## INGREDIENTS

- 1kg KP Asli Frozen Native Chicken, cut into small pieces
- 1 tbsp soy sauce
- 2 tbsp turmeric powder
- 5 - 6 tbsp cooking oil
- 1 cinnamon stick
- 2 cardamom pods
- 4 cloves
- 1 star anise
- 1 slice of dried tamarind
- 1 stalk of lemongrass
- 2 tbsp chilli sauce
- 1 tbsp tomato ketchup
- 1 brown onion, sliced into rings
- 1 tomato, quartered
- Salt and sugar, to taste

## Grind into a paste

- 1 red onion
- 1 clove garlic
- 2 stalks of lemongrass
- 1 inch ginger
- 1 inch galangal
- 1 inch turmeric
- 10 dried chillies
- 1 bowl of water

## KP KITCHEN TIPS!

- Cooking until the oil separates gives the 'Masak Merah' sauce extra flavour.
- You can adjust the level of spiciness by adding or reducing the amount of dried chillies used. The tomato ketchup neutralises the spiciness.
- Very yummy when served with plain rice, or flavoured rice (like tomato rice) for an added dimension of taste!