

AYAM PERCIK

BAHAN-BAHAN

Bahan perap ayam

- 1 ekor ayam
- 5 ulas bawang putih
- 3 inci halia
- 3 batang serai
- Garam secukup rasa
- Sedikit santan pekat

Bahan kuah percik

- 20 ulas bawang merah (dikisar)
- 5 ulas bawang putih (dikisar)
- 1 inci halia (dikisar)
- 4 sudu besar cili kisar
- 500 ml santan pekat
- 3 batang serai (diketuk)
- 1 biji asam limau nipis (ambil airnya)
- Sedikit belacan
- Garam dan gula secukup rasa

CARA-CARA

- Potong ayam dan rebus separuh masak. Kisar bahan-bahan lain untuk memerap ayam. Perap ayam selama 30 minit. Kemudian bakar ayam sehingga masak.
- Untuk kuah, masukkan bahan-bahan kuah tadi ke dalam periuk atau kualiti, masak dengan api perlahan dan kacau hingga sekata.
- Masukkan garam dan gula secukup rasa.
- Masak sehingga kuah menjadi pekat (30-40 minit).
- Bila siap, curahkan kuah ke atas ayam yang telah dibakar.

INGREDIENTS

Ingredients for marinating the chicken

- 1 chicken
- 5 cloves garlic
- 3 inch ginger
- 3 lemon grass
- Salt (to taste)
- A bit of thick coconut milk

Ingredients for the gravy

- 20 shallots
- 5 cloves garlic
- 1 inch ginger
- 4 tablespoons chilli (ground)
- 500 ml thick coconut milk
- 3 lemon grass (crushed)
- Juice of 1 lime
- A bit of shrimp paste
- Salt and sugar (to taste)

METHOD

- Cut the chicken and boil until half cooked.
- Grind the ingredients for marinating the chicken and marinate for 30 minutes.
- Grill the chicken until cooked.
- For the gravy, put all the ingredients in a pot or wok and stir over low heat.
- Add in salt and sugar.
- Stir the gravy until it thickens before removing from the heat (30-40 minutes).
- Once done, pour the gravy over the grilled chicken before serving.