

AYAM PANDAN

Bahan-bahan:

400g daging ayam, dipotong nipis
Daun pandan besar

Bahan-bahan untuk Digiling:

5 biji bawang merah
1 halia, saiz ibu jari
2 biji bawang putih
1 sudu besar akar ketumbar

Bahan-bahan Perasa:

½ cawan Santan Kelapa M&S
2 sudu besar sos Worcestershire
1 sudu besar sos ikan
2 sudu besar gula
1 sudu besar tepung jagung
Minyak masak

Cara Penyediaan:

1. Perap ayam dengan bahan digiling dan perasa selama 1 jam.
2. Ikat satu simpul besar dengan daun pandan dan masukkan 2 keping ayam ke dalam bulatan. Ketatkan simpul. Ulangi sehingga ayam habis.
3. Goreng ayam di dalam minyak masak panas sehingga keemasan dan dimasak.

PANDAN CHICKEN

Ingredients:

400g chicken fillet, sliced thinly
Large screw pine leaves

Ingredients for Grinding:

5 shallots
1 young ginger, thumb size
2 cloves garlic
1 tbsp coriander root

Ingredients for Seasoning:

½ cup M&S Coconut Milk
2 tbsp Worcestershire sauce
1 tbsp fish sauce
2 tbsp sugar
1 tbsp corn flour
Cooking oil

Method:

1. Put chicken slices, ground ingredients and seasoning together and marinate chicken for 1 hour.
2. Tie a big knot with a screw pine leaf, put 2 slices of chicken into the loop and tighten the knot. Repeat until chicken is used up.
3. Fry chicken in hot cooking oil until golden in colour and cooked.

