



AYAM PERCIK

Bahan-bahan:

- 4 keping peha ayam besar, kerat di 3 bahagian
- 1½ sudu besar serbuk ketumbar
- 1 sudu teh serbuk jintan manis
- 1 sudu teh jintan putih
- 1 cawan Santan Kelapa M&S
- 3 sudu besar minyak masak

Bahan-bahan Perap:

- 1 sudu besar lada hitam, ditumbuk
- 1 sudu besar garam
- 1 sudu teh gula (perap ayam dengan bahan-bahan diatas)

Bahan-bahan untuk Digiling:

- 15 bawang merah
- 1 kunyit segar, saiz ibu jari
- 5 ulas bawang putih
- 5 buah keras
- 1 inci lengkuas
- 3 batang serai

Hidangan:

4

Cara Penyediaan:

1. Campurkan bahan-bahan giling dengan serbuk ketumbar, serbuk jintan manis dan jintan putih. Panaskan minyak masak dan tumis bahan-bahan sehingga naik bau.
2. Masukkan Santan Kelapa M&S dan masak campuran di atas api sederhana sehingga pekat.
3. Lumur ayam dengan kuah dan panggang. Kerap kali sapu ayam dengan kuah dan masak sehingga warna keemasan.

GRILLED SPICY CHICKEN

Ingredients:

- 4 pcs whole chicken leg, make 3 slits across chicken pieces
- 1½ tbsp coriander powder
- 1 tsp fennel powder
- 1 tsp cumin
- 1 cup M&S Coconut Milk
- 3 tbsp cooking oil

Ingredients for Marinade:

- 1 tbsp black peppercorns, grounded
- 1 tbsp salt
- 1 tsp sugar (marinate chicken with ingredients above)

Ingredients for Grinding:

- 15 shallots
- 1 fresh turmeric, thumb size
- 5 cloves garlic
- 5 candlenuts
- 1 inch galangal
- 3 stalks lemongrass

Serves:

4

Method:

1. Combine ground ingredients with coriander powder, fennel powder and cumin. Heat cooking oil and sauté ingredients until fragrant.
2. Add in M&S Coconut Milk and cook mixture over medium heat until it thickens.
3. Coat chicken pieces with gravy and grill, basting chicken frequently with gravy until cooked and golden in colour.

