



AYAM PILAU

Bahan-bahan:

- 400g daging ayam, dipotong dadu
- 250ml Santan Kelapa M&S
- 500ml air
- 2 sudu besar stok ayam pekat
- 400g beras basmati, direndam untuk ½ jam kemudian tapis air
- 2 bawang merah besar, dipotong kasar
- 2 ulas bawang putih, dipotong kasar
- 1 sudu teh lada hitam
- 1 sudu teh biji jintan putih
- 3 batang kayu manis
- 8 buah pelaga
- 2 sudu teh garam masala
- 100g kacang gajus, dibakar
- 100g kismis, direndam air panas sehingga empuk
- 5 sudu besar minyak masak

Hidangan:

4

Cara Penyediaan:

1. Panaskan minyak masak. Goreng bawang merah besar, bawang putih, lada hitam, biji jintan putih, kayu manis, buah pelaga dan garam masala sehingga naik bau. Masukkan ayam dan goreng sehingga ayam separuh masak. Padamkan api.
2. Masukkan nasi dan bahan-bahan lain ke dalam periuk nasi dan masakkan. Gaulkan nasi sebelum dihidang.

CHICKEN PILAU

Ingredients:

- 400g chicken fillet, diced
- 250ml M&S Coconut Milk
- 500ml water
- 2 tbsp concentrated chicken stock
- 400g basmati rice, soaked for ½ hour and drain water
- 2 large onion, chopped
- 2 cloves garlic, chopped
- 1 tsp black peppercorn
- 1 tsp cumin seeds
- 3 cinnamon sticks
- 8 cardamom pods
- 2 tsp garam masala
- 100g cashew nuts, toasted
- 100g raisins, soaked in hot water till plump
- 5 tbsp cooking oil

Serves:

4

Method:

1. Heat cooking oil. Fry onions, garlic, black peppercorn, cumin seeds, cinnamon stick, cardamom pods and garam masala till fragrant. Add in chicken and stir fry till chicken is partially cooked. Turn off fire.
2. Put rice and the rest of the ingredients into a rice cooker and cook. Fluff up rice before serving.

