



## RENDANG AYAM ISTIMEWA

### Bahan-bahan:

- 1 ekor ayam, dipotong 12 bahagian
- 3 keping asam gelugor
- Rempah penumis seperti bunga lawang, pelaga, cengkik dan kulit kayu manis
- 1 sudu besar gula Jawa
- 1 biji kelapa parut kering
- 1 helai daun kunyit
- 200ml Santan Kelapa M&S
- 1 cawan air
- ¼ cawan minyak masak
- Garam secukup rasa

### Bahan-bahan untuk Digiling:

- 30 cili kering
- 2 bawang besar
- 4 ulas bawang putih
- 2cm halia
- 2 sudu besar serbuk ketumbar
- 1 sudu besar serbuk jintan manis
- 1 sudu besar serbuk jintan putih
- 15 biji lada hitam
- 1 batang serai

### Cara Penyediaan:

1. Panaskan minyak masak. Gorengkan bahan-bahan yang digiling serta rempah penumis pada api sederhana sehingga naik bau.
2. Masukkan ayam, kacau rata bersama rempah-rempah tadi.
3. Masukkan Santan Kelapa M&S, air, gula Jawa serta garam dan masak sehingga ianya pekat bersama-sama asam gelugor tadi.
4. Masukkan kelapa parut kering serta daun kunyit dan didihkan selama 3 minit sebelum dihidangkan.



## SPECIAL CHICKEN RENDANG

### Ingredients:

- 1 whole chicken, cut into 12 pieces
- 3 slices asam gelugor Spice mix of star anise, cardamom, cloves and cinnamon
- 1 tbsp Javanese sugar
- 1 desiccated coconut
- 1 stalk turmeric leaf
- 200ml M&S Coconut Milk 1 cup water
- ¼ cup cooking oil
- Salt for seasoning

### Ingredients for Blending:

- 30 dried chilies
- 2 large onions
- 4 cloves garlic
- 2cm ginger
- 2 tbsp coriander powder
- 1 tbsp fennel powder
- 1 tbsp cumin powder
- 15 black peppercorns
- 1 stalk lemon grass

### Method:

1. Heat cooking oil. Fry blended ingredients and spices in medium heat until fragrant.
2. Add chicken and stir into all the spices.
3. Add M&S Coconut Milk, water, Javanese sugar and salt. Then add in asam gelugor and cook to form a paste.
4. Add desiccated coconut and turmeric leaves. Boil for 3 minutes before serving.

