

courtesy : Pn. Raja Norzaini Raja Abdul Aziz



Ayam goreng berempah is fried chicken with a scintillating combination of spices to give it a zing. It is served as an appertizer or meal with; soup.

Ingredients:

1kg cut chicken; legs or wings

Ayam Goreng Berempah (Fried Spiced Chicken)

Saturday, 14 August 2010 17:26 - Last Updated Saturday, 06 August 2011 10:38

4 or 5 tamarind pulp;mix with a little water and strain

100gm corn flour

200gm coriander leaves;shredded

salt and sugar to taste

sufficient oil to deep fry

1 teaspoon white peppercorn;dry roast and grind

6 small red onions;sliced)

3cm ginger;sliced)

4 cloves garlic) grind into a paste

3 tablespoon Eagle brand meat curry powder)

2 tablespoon chilli paste)

1 teaspoon tumeric powder)

Method of preparation:

In a blender add onion, ginger, garlic, curry powder, chilli paste and tumeric powder. Add a little water. Grind into a paste. Scoop the contents into a bowl. Add ground white peppercorn. Mix well. Next add tamarind juice, corn flour, salt and sugar. Mix well. Set some paste aside for dip. Smear chicken pieces with the paste and marinate for 2 hours. In a wok add sufficient oil to deep fry. Fry chicken till it is golden brown.(fry in small batches). Remove with slotted spoon and place on absorbent paper. Garnish with coriander leaves. Serve hot with dip ;or soup.