

courtesy : Pn. Norliza Nordin



Malaysian Chicken Rice(Nasi Ayam Malaysia) is a delicious dish from the kampung(village). It comprises aromatic cooked rice, fried honey glazed chicken, zesty soup and a sauce with a zing. The recipe is done in 5 steps.

Step 1:Chicken

### Ingredients:

1kg cut chicken  
1in ginger;pounded  
3 screwpine(pandan) leaves;torn  
1 teaspoon salt  
sufficient water to boil chicken

### Method of preparation:

In a large pot add sufficient water. Add chicken pieces, ginger, screwpine leaves and salt. Boil till the chicken is cooked. Remove chicken and set it aside. Save chicken stock to cook rice and make soup.

### Step 2:Marinade

### Ingredients:

1in ginger;grated  
2 cloves garlic;grated

1 teaspoon tumeric powder  
1 1/2 teaspoon honey  
salt to taste  
sufficient oil to fry  
a little water

Method of preparation:

In a bowl mix ginger,garlic,tumeric powder and salt with a little water. Apply the thick paste on boiled chicken pieces. Marinate for 30 minutes. Then apply a layer of honey on the chicken and set aside. In a wok heat some oil. Fry the marinated and glazed chicken till it is golden. Set aside.

Step 3:Rice

Ingredients:

500gm long grain rice  
2 tablespoon oil  
2 shallots;grated  
2 cloves garlic;grated  
2 1/2 cups chicken stock(from boiled chicken)  
1 1/2 tablespoon sesame oil  
2 screwpine(pandan) leaves;knotted  
salt to taste

**Method of preparation:**

Put rice in a pot. Add water. Rinse till the water runs clear. Drain. Set aside. Heat oil in a wok. Add shallot and garlic. Fry till the smell is fragrant. Add in the washed rice. Stir briskly for 2 minutes. Pour the contents of the wok into a large empty pot. Add chicken stock, sesame oil, screwpine leaves and salt. Add water to bring the fluid level to 1 1/2in above the rice level. Cook uncovered on medium heat till the liquid boils. Reduce heat to low flame. Partially cover the pot. Cook till the liquid has been absorbed by the rice. Turn off flame .Cover pot tightly. Let the rice cook on its own steam for 10 minutes. Uncover. Run a fork through to separate the grains. Cover and set aside.

**Step 4:Soup****Ingredients:**

Chicken stock;the balance  
1 stalk spring onion;chopped  
1 stalk coriander leaves;chopped  
salt to taste  
ground black pepper

**Method of preparation:**

Heat chicken stock in a pot at low flame (add water if it is too concentrated). Add spring onion, coriander leaves, pepper and salt. Simmer.

## Step 5:Sauce

### Ingredients:

2 cloves garlic  
6 dried red chillies;remove seeds and tear  
5 fresh red chillies;sliced  
lime juice to taste  
sugar to taste  
1/2 cup water

### Method of preparation:

In a blender put all the ingredients together. Coarse grind. Pour contents into a bowl.

### Garnishings:

1 romaine lettuce;shredded  
2 tomatoes;sliced  
1 cucumber;sliced

To serve:

Put rice in a plate. Top it off with the fried glazed chicken. Add the garnishings. Scoop some sauce in a spoon and spread over the chicken. Ladle some soup into a bowl. Serve.

Note : The hotness of the sauce can be controlled by adjusting the number of dried and fresh red chillies