

Sambal Chicken

Sambal Chicken is a Malaysian all time favourite dish

6 servings



Easy

up to 15 Min.



Ingredients:

For Fried Chicken:

- 1 box Dr. Oetker Nona Kentucky Flour Original
- 3 Chicken Wings
- 3 Chicken Drumettes
- 15 Dried Chilli
- 5 Small Onions
- 6 cloves Garlic
- 3 cm Ginger
- 3 Sticks Lemongrass
- 30 Curry Leaves
- 1 tbsp Dark Soy Sauce
- 2 tbsp Sugar
- 1 tbsp Lime Juice
- Salt & Pepper

Untuk Ayam:

- 1 kotak Tepung Goreng Serbaguna Asli Dr. Oetker Nona
- 3 ketul Paha Ayam
- 3 ketul Drummet Ayam
- 15 tangkai Cili Kering
- 5 biji Bawang Merah
- 6 ulas Bawang Putih
- 3 cm Halia
- 3 batang Serai
- 30 helai Daun Kari
- 1 sudu besar Kicap Pekat Hitam
- 2 sudu besar Gula
- 1 sudu besar Jus Limau
- Garam & Lada Hitam

1 Clean and drain excess water of chicken wings & drumettes.

Bersihkan ayam dan keringkan air.

2 Place dried chilli, small onions, garlic and ginger in the blender, pour enough water to cover the ingredients. Blend until paste formed.

Masukkan cili kering, bawang merah, bawang putih, halia dan air secukupnya dalam pengisar, kisar sehingga halus.

3 Preheat cooking oil to 180°C in a wok.

Panaskan minyak masak di dalam kual.

4 Coat Dr. Oetker Nona Kentucky Original flour and fry until golden brown. Remove chicken and set aside.

Salutkan Tepung Kentucky Asli Dr. Oetker Nona. Goreng sehingga warna kuning keemasan dan dibiarkan tepi.



- 5 Heat up the 2 tablespoon of oil in a pan, add in lemongrass and curry leaves, fry over medium heat until fragrant.**

Panaskan 2 sudu besar minyak masak di dalam kuali. Masukkan serai dan daun kari, tumis hingga wangi.

- 6 Add in sambal paste and saute until fragrant and the paste thickens.**

Masukkan cili kisar dan tumis hingga pekat dan pecah minyak pada api sederhana.

- 7 Pour in lime juice and let the paste simmers. Add in sugar, dark soy sauce, salt and peppers to taste.**

Tambahkan jus limau dan biarkan mendidih. Masukkan gula, kicap pekat, garam dan serbuk lada secukupnya.

- 8 Coat the fried chicken with sambal paste.**

Masukkan ayam goreng dan gaul sehingga rata.

