INDONESIA / WILL AND FRIENDS

AYAM BETUTU GILIMANUK

Ayam betutu Gilimanuk is a Balinese village chicken cooked in a hot, soupy broth of chopped spices, shrimp paste and cassava leaf, instead of the smoked betutu of Ubud. It falls off the bone and is served with kangkung plecing and rice.



SERVES	PREP	COOK	TOTAL	DIFFICULTY	SPICE
4	40 min	1 h 40 min	2 h 20 min	Medium	Very hot

INGREDIENTS

FOR THE CHICKEN

1.2 kg ayam kampong (village chicken) or free-range chicken, cut into 8 pieces

1 litre hot water

150 g cassava leaves, blanched several times until tender

3 salam leaves (Indonesian bay leaves)

2 lemongrass stalks, bruised

3 tbsp coconut or neutral oil

Salt, to taste

FOR THE SPICE PASTE

30 g kencur (lesser galangal)

30 g ginger

30 g turmeric

30 g galangal

8 small hot red chillies

8 shallots

6 garlic cloves

1 tsp shrimp paste

1 tsp salt

FOR THE KANGKUNG PLECING

300 g water spinach (kangkung), blanched

100 g bean sprouts, blanched

3 shallots, thinly sliced

2 garlic cloves

3 red chillies

1 tomato

1 tsp shrimp paste

1 jeruk limo or lime, juiced

TO SERVE

Steamed rice

Sambal matah

Roasted peanuts

Lemon basil leaves

METHOD

HALF-COOK THE CHICKEN

1. Bring the water to the boil in a large pot, add the chicken, cover and simmer for 30 minutes.

MAKE THE PASTE

2. Finely chop the kencur, ginger, turmeric, galangal, chillies, shallots and garlic, then pound them in a mortar with the salt until coarse. Add the shrimp paste and pound again.

COOK THE BETUTU

3. Heat the oil in a wok or large pot, add the bruised lemongrass and salam leaves, then the spice paste. Stir over medium heat for about 5 minutes until fragrant.
4. Add the chicken with its stock and the blanched cassava leaves. Simmer, covered, for about 1 hour, until the chicken is very tender and falls off the bone. Season with salt.

MAKE THE KANGKUNG PLECING

5. Pound the shallots, garlic, chillies, tomato and shrimp paste to a rough sambal. Toss the water spinach and bean sprouts with the sambal and the lime juice.

SERVE

6. Put rice on each plate, set the chicken beside it and spoon over the hot broth. Add the kangkung plecing, sambal matah, peanuts and lemon basil.

USEFUL SHORTCUTS FOR HOME COOKS

A pressure cooker cuts the cooking time: 25 to 30 minutes at high pressure after adding the paste.

Cassava leaves must be blanched several times or they stay tough. Spinach or kale, added at the end, is a quick substitute.

No water spinach: use spinach, green beans or long beans in the plecing.

In Gilimanuk, one of Will's favourite dishes is ayam betutu, and a friend of his, who runs a favourite place around the corner, gave him the recipe. Will cooks it with ayam kampong, village chicken: less meat than a farm bird, but much more flavour.He chops the spices instead of blending them, because Balinese cooks mostly chop and pound. He...