SINGAPORE / SINGAPORE STREET FOOD

AYAM GORENG WITH SAMBAL HIJAU

Ayam goreng is chicken simmered in a turmeric and coriander spice paste and then fried until crisp. Padang restaurants top it with sambal hijau, a coarse green chilli sambal, and kremes, the crunchy fried crumbs.



SERVES	PREP	COOK	TOTAL	DIFFICULTY	SPICE
4	30 min	50 min	1 h 20 min	Medium	Hot

INGREDIENTS

FOR THE CHICKEN

4 chicken legs, whole

700 ml coconut water or water

2 lemongrass stalks, bruised

4 makrut lime leaves

2 tsp salt

Neutral oil, for deep-frying

FOR THE PASTE

6 shallots

5 garlic cloves

20 g fresh turmeric (or 1 tsp ground)

20 g ginger

20 g galangal

3 candlenuts

1 tbsp ground coriander

FOR THE KREMES

3 tbsp rice flour

1 tbsp tapioca flour

FOR THE SAMBAL HIJAU

15 large green chillies

5 green bird's eye chillies

6 shallots

3 garlic cloves

2 green tomatoes

4 tbsp neutral oil

3 makrut lime leaves

1 tbsp lime juice

Salt and a pinch of sugar

METHOD

SIMMER THE CHICKEN

1 Grind the paste ingredients until smooth. Put in a pot with the chicken, coconut water, lemongrass, lime leaves and salt.

2 Simmer for 30 minutes, until the chicken is cooked, then let it cool in the liquid. Lift out and pat dry. Strain 200 ml of the liquid for the kremes.

MAKE THE SAMBAL HIJAU

3 Boil or steam the chillies, shallots, garlic and tomatoes for 5 minutes. Drain well and pound coarsely.

4 Heat the oil in a pan, add the lime leaves and the pounded chillies and cook over medium heat for 8 minutes, until the sambal is thick and the oil shows. Season with lime juice, salt and sugar.

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5 Heat the oil to 180C. Fry the chicken for 6 to 8 minutes, until deep golden and crisp. Drain.

6 Whisk the rice flour and tapioca flour into the 200 ml liquid. Drizzle into the hot oil with your fingers and fry until golden and crunchy. Drain.

SERVE

7 Cover the chicken with sambal hijau, scatter with kremes and serve with rice.

USEFUL SHORTCUTS FOR HOME COOKS

Simmer the chicken a day ahead and fry it when you want to eat.

Sambal hijau keeps for a week in the fridge under a layer of oil.

Keep the green chillies coarse: you should still see seeds and skin.

At Sabar Menanti, the 80-year-old Padang restaurant in Kampong Glam, a fried chicken leg comes out of the counter with a thick coat of green sambal on it.Will finds it very tasty, with a little bit of kremes, the crunchy crumbs from the frying oil, and a sambal that is perhaps not as spicy as in Indonesia, but still very...