INDONESIA / WILL'S GOURMET RECIPES

SUMBA YELLOW CHICKEN CURRY WITH GREEN PAPAYA

A Sumba yellow curry of village chicken and green papaya in a turmeric, galangal and candlenut paste, finished with coconut milk and fried shallots.



SERVES	PREP	COOK	TOTAL	DIFFICULTY	SPICE
4	25 min	45 min	1 h 10 min	Easy	Hot

INGREDIENTS

FOR THE YELLOW PASTE

- 4 candlenuts
- 5 shallots
- 4 garlic cloves
- 20 g ginger
- 20 g galangal
- 20 g fresh turmeric
- 2 kaffir lime leaves
- 1 lemongrass stalk, sliced
- 2 red chillies
- 4 bird's eye chillies

FOR THE CURRY

- 2 tbsp neutral oil
- 2 kaffir lime leaves, torn
- 1 tomato, chopped
- 1 kg chicken pieces on the bone, preferably village chicken
- 200 g green papaya, peeled and shredded
- 1 lemongrass stalk, bruised
- 1 red chilli, sliced
- 500 ml water
- Salt and white pepper, to taste
- 1 tsp sugar
- 200 ml coconut milk
- Fried shallots, to serve

METHOD

MAKE THE PASTE

1. Blend the candlenuts, shallots, garlic, ginger, galangal, turmeric, lime leaves, lemongrass and chillies into a smooth paste.

FRY THE PASTE

2 Heat the oil in a pot over medium heat. Fry the paste with the torn lime leaves for 5 to 6 minutes until fragrant. Add the tomato and stir for 1 minute.

ADD THE CHICKEN

3 Add the chicken, bones and all, and turn to coat in the paste.

ADD THE PAPAYA

4 Add the papaya, bruised lemongrass, half the sliced chilli, the water, salt, pepper and sugar. Bring to a simmer.

SIMMER

5 Cook for about 20 minutes, until the chicken is nearly tender. Village chicken needs longer, supermarket chicken less.

ADD THE COCONUT MILK

6 Pour in the coconut milk and cook for 5 to 10 minutes more, until the curry has thickened a little and the chicken is cooked through.

SERVE

7 Garnish with the remaining chilli and fried shallots. Serve with steamed rice.

USEFUL SHORTCUTS FOR HOME COOKS

Use chicken thighs and drumsticks on the bone if you cannot find village chicken. Cook for 25 to 30 minutes in total.

Green papaya is sold at Asian grocers. Chayote or green beans are a fair substitute.

Make a double batch of paste and freeze half for the next curry.

Will cooks a Sumba yellow curry with village chicken (ayam kampung) and green papaya. Village chicken is tougher than a farm bird but has a lot more flavour. Sumba is known for its livestock, and chicken is sold in markets across the island.The paste is candlenut, shallot, garlic, ginger, galangal, turmeric, lime leaf, lemongrass and small and big chillies. Will...