

Ayam Percik

Percik sauce

Ingredients A

200 gm	Lemongrass, chopped
40 gm	Garlic, crushed
20 gm	Dried chilies, soaked
12 gm	Candle nuts, crushed
20 gm	Ginger, sliced
200 gm	Shallots, sliced
12 gm	Turmeric, ground

Ingredients B

180 ml	Cooking oil
15 gm	Sugar
20 gm	Salt
150 gm	Chicken stock
60 gm	Tomato sauce
900 gm	Coconut milk

10 pieces of chicken leg, halved and marinated with salt & pepper

Method

1. Blend ingredients A until fine with some water.
2. In a pan, heat oil and sauté the blended ingredients until fragrant. Season with salt and sugar.
3. Add in ingredients B and adjust seasoning if necessary.
4. Then, grill chicken thigh in the preheated oven at 180C for 12 to 15 mins in the oven until half cooked and stir in percik sauce.
5. Continue to cook for another 10 – 15 mins.
6. Serve with rice and ulam on the side.

