



Rich Curry Chicken



Masa Masakan: 30 minit **Saiz Hidangan: 4-6 orang**

Bahan-bahan:

4-6 ketul	Ayam bahagian peha dan pinggul, direbus dengan sedikit lengkuas & asam keping	
4 sudu besar	Minyak masak	
2 biji	Cengkih	} Rempah 4 sekawan
2 biji	Buah pelaga	
2 biji	Bunga lawang	
Sebatang	Kulit kayu manis	
1 sudu besar	Cili giling	
1 sudu besar	Rempah gulai	
1 sudu besar	Rempah ketumbar	
1 sudu kecil	serbuk kunyit	
1 inci	Halia, dihiris	
5 biji	Bawang merah, dikisar	
5 ulas	Bawang putih, dikisar	
1 cawan	Air rebusan ayam	
1 cawan	Susu Sejat Penuh Krim F&N*	
1 keping	Asam Keping	
2 sudu besar	Gula melaka	
1 sudu besar	Kerisik	
Secukup rasa	Garam	
5 biji	Cili padi	

Cara Memasak:

1. Panaskan minyak masak kemudian tumiskan rempah 4 sekawan.
2. Masukkan cili giling dan sambung menumis sehingga cili masak.
3. Kemudian tambahkan rempah gulai, rempah ketumbar dan tumis sehingga rempah bau harum.
4. Tambahkan serbuk kunyit, halia, bawang merah dan bawang putih.
5. Masukkan ayam dan air rebusannya.
6. Tuangkan Susu Sejat Penuh Krim F&N kemudian masukkan asam keping, gula melaka, kerisik dan garam secukup rasa serta cili padi.
7. Masak selama 15 minit atau sehingga likat.
8. Gulai Ayam sedia untuk dinikmati.



Gulai Ayam



Cooking Time: 30 minutes **Serving Size: 4-6 pax**

Ingredients:

4-6 pcs	Chicken thigh and hip- boiled with some galangal & tamarind slices	
4 tbsp	Cooking oil	
2 nos	Clove	} 4 Spices
2 nos	Cardamom	
2 nos	Star anise	
1 pc	Cinnamon stick	
1 tbsp	Chilli paste	
1 tbsp	Gulai spice	
1 tbsp	Coriander spice	
1 tsp	Turmeric powder	
1 inch	Ginger, sliced	
5 nos	Red onions, minced	
5 cloves	Garlic, minced	
1 cup	Boiled chicken broth	
1 cup	F&N Evaporated Full Cream Milk*	
1 pc	Tamarind slice	
2 tbsp	Palm sugar	
1 tbsp	Dried grated coconut paste (Kerisik)	
To taste	Salt	
5 nos	Chilli padi	

Cooking Methods:

1. Heat cooking oil and sauté 4 spices.
2. Add in chilli paste and continue to fry until aromatic and splits from oil.
3. Next, add in gulai spice, coriander spice and fry until fragrant.
4. Stir in turmeric powder, ginger, onions and garlic.
5. Follow by, adding in chicken and boiled chicken broth.
6. Pour in F&N Evaporated Full Cream Milk and add in tamarind slice, palm sugar, dried grated coconut paste, chilli padi and some salt to taste.
7. Cook for 15 minutes or until it's rich and thick.
8. Rich Curry Chicken is ready to serve.

**Product available at selected outlets: AEON, AEON Big, Billion, Cold Storage, Econsave, Giant, Hero, Mydin & The Store.*