

AYAM MASAK MERAH

Ingredients:-

Chicken	1.8kg, cut into 16 pieces
Oil for deep frying	400ml
Turmeric Powder	3 tbsp
Oil	4 tbsp
Tomato Puree	400g
Sugar	3 tbsp
Salt	1 tsp
Chicken Stick Powder	1 tsp

Blended Ingredients:-

Onion	4 nos
Garlic	80g
Ginger	2 inches
Lemongrass	5 stalks
Lengkuas	1 inch
Dried Chilies	200g

Method:-

1. Marinate the chicken with turmeric powder and salt. Deep fry the chicken until half cooked.
2. Heat up oil, sauté the blended ingredients until fragrant, and stir until it's dried.
3. Add in tomato puree and stir well.
4. Add in the fried chicken and season with sugar, salt and chicken stock powder.
Cook until the chicken is fully cooked.
5. Serve with tomato rice.

