

AYAM PELAHLAH (PULLED CHICKEN)

Serving 4

INGREDIENTS:

800 g chicken meat (with bone)
3 lime leaves, daun jeruk
2 stalks of lemongrass, tied into a knot
Lime juice, about 3 limes
10 red chili's, removed seeds and sliced
10 shallots sliced
8 cloves of garlic, sliced
3 cm fresh turmeric root, sliced
Oil
Salt
Palm sugar

PREPARATIONS:

1. *Rub the chicken with salt and cook it until done in water, or bouillon.*
2. *Use a mortar and pestle or a food processor to make a paste from: Chili's, shallots, garlic, turmeric.*
3. *Heat a wok with some tablespoons of oil, fry the paste, lemongrass and lime leaves, season with salt and sugar to taste.*
4. *When the chicken is cooked cool it down a little and debone it and remove the skin. Pull it in pieces. Add the paste to the chicken and mix well.*
5. *Reheat the wok add oil and fry the chicken in portions until crispy.*
6. *Add some lime juice on the serving plate.*
7. *Serve with rice and vegetables*