

# AROMATIC BIRYANI 'CHICKEN RENDANG'

*Chef Norman Musa*



*As seen on Instagram Live with Chef Norman Musa & Zaleha Olphin*

## Aromatic Biryani 'Chicken Rendang' by Chef Norman Musa

Serves 4

### *Ingredients for the rice*

- 400g basmati rice
- 1 star anise
- 1 cinnamon
- 4 cardamom pods
- 1 teaspoon fine sea salt
- 1 pandan leaf (or bay leaf), tied into knot

### *Ingredients for the rendang paste*

- 2 stalks of lemongrass, use bottom half and keep the tips for the rice
- 1 medium onion
- 3 cloves of garlic
- 2.5cm ginger
- 2.5cm galangal

### *Ingredients for the chicken rendang*

- 4 teaspoons chilli powder
- 1 ½ teaspoons ground turmeric
- 500g boneless chicken thighs, cut into large chunks
- 100ml coconut milk
- 1 tablespoon tamarind paste
- ½ tablespoon dark coconut sugar (or palm sugar)
- 1½ teaspoons fine sea salt
- 1 turmeric leaf (or 6 kaffir lime leaves), thinly sliced

### *Ingredients for the garnish*

- 150g shallots, peeled and thinly sliced
- 100ml vegetable oil
- 4 eggs, boiled in water for 10 minutes
- A handful of fresh coriander, leaves picked
- 1 red chilli, thinly sliced
- 4 tablespoons desiccated coconut, toasted

Soak the rice in warm water., then wash in cold until water runs clear.

Blitz the paste ingredients with 100ml of water until fine smooth. Transfer to a large bowl and mix well with chilli powder, ground turmeric chicken, coconut milk, tamarind, sugar and salt. Set aside.

Heat up the oil in a large saucepan or wok on a medium heat and fry the shallots until golden brown. Scoop out and dap with kitchen paper and set aside. Use the leftover oil to sauté the paste and chicken mixture. Cook for 10-12 minutes until chicken is cooked through and oil separated. Meanwhile, in another saucepan, bring to the boil 1.5 litres of water and stir in all the rice ingredients including tips of lemongrass. Cook for 10 minutes then drain. Set aside.

Once the chicken rendang is ready, stir in the turmeric leaf and give a good stir. Next arrange the eggs on the chicken rendang, scatter half of the fried shallots, then follow by the rice on top. Cover the saucepan or wok so the steam is well trapped in and cook on a low heat for 8 minutes. Take off the cover and remove the lemongrass tips and pandan knot, then gently mixed the rice with chicken rendang so that the rice are not broken. Transfer to the serving plates. Cut the eggs in half and garnish the rice with toasted coconut, coriander, chill and remaining fried shallots. Ready to serve.

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