



KARI AYAM KUNING

Bahan-bahan:

4 peha ayam, dipotong kecil
400ml **Santan Kelapa M&S**
200g ubi keledak, dikupas dan dipotong kecil
4 sudu besar sos ikan
100g gula Melaka, dipotong
2 batang serai
4 sudu besar minyak masak
1 cawan air

Bahan-bahan Pes Kari Kuning:

1 sudu besar pes cili
1 biji bawang besar
8 ulas bawang putih
½ kunyit, saiz ibu jari
½ halia, saiz ibu jari
(dikisar hingga menjadi halus)

Bahan-bahan Rempah Campuran:

1 sudu besar serbuk ketumbar
1 sudu teh serbuk jintan putih
1 sudu teh serbuk jintan manis
½ sudu teh serbuk lada putih
(campurkan)

Cara Penyediaan:

1. Campurkan pes kari kuning dengan rempah campuran. Panaskan minyak masak dalam kualiti dan tumis dengan serai sehingga naik bau.
2. Campurkan kepingan ayam dan goreng selama 3 minit hingga ayam di gaul sebati dengan rempah. Campurkan ubi keledak, sos ikan, gula Melaka dan air.
3. Renahkan ayam selama 20 minit atau sehingga masak. Campurkan **Santan Kelapa M&S** dan masak dengan api sederhana selama 3 minit (jangan biarkan mendidih).

YELLOW CURRY CHICKEN

Ingredients:

4 chicken whole leg, cut into bite size
400ml **M&S Coconut Milk**
200g sweet potatoes, peeled and cut into bite size
4 tbsp fish sauce
100g palm sugar, cut
2 lemongrass, bruised
4 tbsp cooking oil
1 cup water

Ingredients for Yellow Curry Paste:

1 tbsp chili paste
1 large red onion
8 cloves garlic
½ fresh turmeric, thumb sized
½ ginger, thumb sized
(grinded until fine)

Ingredients for Spice Mix:

1 tbsp coriander powder
1 tsp cumin powder
1 tsp fennel powder
½ tsp white peppercorn powder
(mix together)

Method:

1. Mix yellow curry paste together with spice mix. Heat cooking oil in wok and saute with bruised lemongrass until fragrant.
2. Add in chicken pieces and stir fry for 3 minutes until chicken is well mixed with the spices. Add in sweet potatoes, fish sauce, palm sugar and water.
3. Simmer chicken for 20 minutes or until chicken is tender. Add in **M&S Coconut Milk** and cook over medium heat for another 3 minutes (do not allow it to boil).