

# Lombok's Pelecing Chicken

## AYAM PELEcing



LOMBOK



### Lombok's Pelecing Chicken

I had this chicken dish when I was in Lombok for a holiday. It was my first time to visit Indonesia and simply loved it. This chicken dish I learned from Ros, who I accidentally volunteered to assist her in the kitchen. You can read my Lombok journal to find out how did that happen. Considered it as my lucky day indeed to be able to learn few new dishes from her. Thank you Ros. For those in Malaysia, you can try this dish at Chengkih restaurant in Bangi.

#### Ingredients

- 1 whole chicken (about 1.2kg), cut into 4
- 2 tablespoons lime juice
- salt and pepper
- 3 tablespoons vegetable oil

#### For the paste

- 5 cloves of garlic
- 10 dried chillies, add less if prefer not to spicy
- ½ teaspoon shrimp paste, lightly toasted
- 4 candlenuts (kemiri) or macadamia nuts, crushed
- 1 teaspoons sea salt
- 1 teaspoon brown sugar

#### Method

1. Rub the lime juice all over chicken pieces, then set aside to marinade for 15 minutes. Give them a good rinse and season with salt and pepper.
2. Blitz the paste ingredients together, with a little water if necessary.
3. In a large saucepan, heat the oil over a medium heat. Add the paste mix and cook for 2 minutes.
4. Next add the chicken pieces, give a good stir to coat chicken pieces with the paste then add 300ml of water. Turn heat to low and simmer for 15-20 minutes until the sauce is reduced and chicken pieces are fully cooked. Scrap the sauce off the chicken and keep it for later.
5. Preheat the grill or barbecue while simmering the chicken.
6. Grill the chicken between 2-4 minutes until nicely charred both sides. Transfer them on to serving plate and you can either brush the sauce on top or serve it separately. Ready to serve with jasmine rice or salad.

*Norman's Simple*  
**PRAWN & PINEAPPLE**  
*Stir-fry*



## Norman's Simple Prawn & Pineapple Stir-fry

This is a quick stir-fry I cooked live on my facebook recently. You can watch the video of it I posted on 30 August 2017. The cooking method is different from my usual stir-fry. This is what I called reversed cooking. I added the chilli infused olive oil towards the end of cooking so the ingredients like pineapple chunks, green beans, tomatoes and prawns have the charred effect on them and also to bring out the sweetness of pineapple by caramelising it.

For 2 people

Ingredients

150g pineapple chunks  
100g green beans, cut into 2.5cm long  
10 cherry tomatoes  
150g peeled prawns  
2 tablespoons chilli infused olive oil  
(if you don't have any, just add ¼ teaspoon ground chilli in olive oil)  
A pinch of sea salt  
2 teaspoons garlic granules  
1 tablespoon light soy sauce  
½ lemon, for the juice

### For garnishing

8 mint leaves  
2 stalks of coriander, leaves picked  
2 tablespoons pomegranate seeds

Method

1. Heat up frying pan over a medium heat.
2. Add the pineapple chunks and cook for 2 minutes until nicely charred. Next add green beans and cook for another minute and cherry tomatoes. Cook for another 1 minute until the tomatoes wilted.
3. Add the prawns and cook for 30 seconds or until the prawns turn pink but not fully cooked.
4. Pour in the chilli infused olive oil and give a good stir.
5. Next add in salt, garlic granules, soy sauce and lemon juice. Cook for further 2 minutes until prawns are fully cooked.
6. Turn off heat and transfer to a serving plate. Garnish with mint leaves, coriander and pomegranate seeds. Serve with jasmine rice or noodles.