

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.