



## Ayam Rarang (Spicy Indonesian Chicken)

### Description

A bold and spicy Indonesian chicken dish, featuring grilled chicken coated in a rich chili and spice paste, finished with a touch of coconut milk.

### Ingredients

#### 1. For the Chicken

- 200 g chicken
- 34 g lime (juice)
- 2 g salt

#### 2. For the Spice Paste

- 50 g red chili
- 32 g garlic
- 13 g candlenuts (kemiri)
- 5 g dried shrimp (ebi)
- 3 g black peppercorn
- 3 g lemongrass
- Salt, to taste

#### 3. For Cooking

- 5 ml cooking oil
- Coconut milk (as needed)

### Instructions

#### Prepare the Chicken

##### 1. Marinate

Rub the chicken with lime juice and salt.

**Let it rest for about 5 minutes.**

##### 2. Pre-cook

Grill the chicken until slightly charred and partially cooked.

#### Prepare the Spice Paste

##### 1. Blend ingredients

Blend chili, garlic, candlenuts, dried shrimp, black pepper, and onion (if desired) into a smooth paste.

##### 2. Cook the paste

Heat oil in a pan and sauté the spice paste until fragrant.

Add salt and cook until the oil starts to separate.



## Instructions

### Finish the Dish

#### 1. **Combine**

Add the grilled chicken into the spice mixture and stir well.

#### 2. **Simmer**

Add a small amount of coconut milk and cook until the chicken is fully done and tender.

#### 3. **Final seasoning**

Taste and adjust seasoning if needed.

## Yield

- 1 portion (serves how many people??)

## Tips

- Adjust chili quantity depending on spice tolerance.
- Serve with steamed rice to balance the heat.