

Ayam Goreng

Indonesian Fried Chicken

Ingredients

- 6 small shallots, peeled & halvened
- 3 garlic cloves, peeled
- 1 1/2" galangal root, peeled & cut into pieces
- 1" turmeric, peeled
- 1 1/2" ginger, peeled and cut in two
- 1 Tbsp coriander seeds or ground coriander (optional)
- 1/2 tsp ground cumin (optional)
- 8 chicken parts
- 1 lemongrass stick, crushed
- 2 bay leaves
- salt and black pepper to taste
- 1/2 cup coconut water
- oil for frying (optional)

Directions

Using a food processor or blender, process together the shallots, garlic, galangal, turmeric, ginger and optional coriander and cumin until they become a paste.

Place chicken in a cooking pot. Cover with the spice paste. Add lemongrass, bay leaves, salt, pepper and coconut water and mix well. Bring to a boil over high heat. Cover, reduce heat to low and simmer for 10 minutes. Uncover, stir until all chicken is moistened by the sauce and cover again. Continue simmering until the liquid mostly evaporates, about 10 more minutes, you may need to uncover towards the end. Turn off heat.

Heat cooking oil in a deep fryer or heavy pot over high heat. Add the chicken and fry until it's golden brown and achieves an internal temperature of 165°F. Transfer to a rack to drain.

Alternatively, preheat an air fryer to 400°F. Cook for 10 to 20 minutes or until done.