


Reheat Ayam Masak Merah - Chicken in Red Sauce



eikon® e2s

 00:45





This recipe is available for:




- eikon® e2s HP (2000W)
- eikon® e1s

Accessories:

e1s/e2s Full Size Cooking Tray 32Z4080 (Black), 32Z4100 (Red), 32Z4093 (Green), 32Z4101 (Blue)

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-  275 °C
-  Chilled 4°C
-  1 Portion
-  From Raw

	Stage 1	Stage 2
	Place the Chicken	Pour the Sauce over the Chicken
	00:30	00:15
	100 %	100 %
	100 %	0 %

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Ingredients

50 g	Red Onions sliced
10 g	Garlic sliced
15 g	Ginger sliced
5 g	Galangal sliced
5 g	Lemongrass sliced
15 g	Tomatoes sliced
10 g	Chilli dried, soaked in hot water
20 ml	Oil
1 pcs	Clove
1 g	Cinnamon
1 pcs	Cardamom
1 pcs	Star Anise
1 pinch	Salt
10 g	Sugar
30 ml	Coconut Milk
90 g	Chicken Breast pregrilled
90 g	Chicken Leg pregrilled
1 tbs	Spring Onion Julienne
1 tbs	Red Chilli Julienne

1. Food Preparation

Mixture 1: Mix the onions and garlic together in a blender, keep aside. Mixture 2: Mix the ginger, galangal, lemongrass, tomatoes and dried chilli in a blender. Heat the oil in a pan, infuse the oil with clove, cinnamon, cardamom and star anise. Add mixture 1 and cook until fragrant, add mixture 2 and cook for 5-10 minutes, add salt and sugar. Chill the sauce for at least 1 hour. Add the coconut milk to the chilled sauce. Place the chicken on the tray.

2. Cooking Instruction

Reheat the chicken as per oven profile and pour the sauce over the chicken after the first step.

3. Food Serving Instruction

Remove the cooked food from the tray and serve. Use the remaining ingredients for garnish.