

Reheat Ayam Masak Merah - Chicken in Red Sauce



eikon® e1s

01:10





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)

PROFILE

-  260 °C
-  Chilled 4°C
-  1 Portion
-  From Raw




Stage 1

Place the Chicken

-  00:45
-  100 %
-  100 %

Stage 2

Pour the Sauce over the Chicken

-  00:25
-  100 %
-  40 %

RECIPE

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.