Reheat Ayam Masak Merah - Chicken in Red Sauce



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)

P R O F I L E



260 °C



Chilled 4°C



1 Portion



From Raw

Stage 1

Place the Chicken



9 00:45



. 100 %

Stage 2

Pour the Sauce over the Chicken



(D 400 %



. 40 %

Ingredients

1 tbs

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

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.

${\it 3. Food Serving Instruction}\\$

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

Note: Information emanating from Welbilt is given after exercise of all reasonable care and skills in its compilation, preparation and issue, but is provided without liability in its application and use. All cooking settings are guides only. Adjust cooking settings to allow for differing product weights and start temperatures. Always ensure that food save core temperature has been achieved prior to service.