

CHICKEN TALIWANG

🕒 25m 👥 2 servings

1. Heat oil in a pan. Add the chicken and cook it until it becomes golden brown
2. Put all ingredients in a blender, blend until smooth
3. Add the paste to the pan and fry it for a few minutes. Add the coconut milk and the kaffir lime juice.
4. Cook for 10 min. Serve with rice



FOR THE PASTE

- ✓ 2 cloves garlic
- ✓ 2 cloves shallots
- ✓ 1 small red chili
- ✓ 1/2 big red chili
- ✓ 2 dry chilis
- ✓ Galangal
- ✓ Ginger
- ✓ 1 candle nut
- ✓ 15 gr. palm sugar
- ✓ 50 ml. water
- ✓ Pinch of salt

Tip!

Replace the chicken with tofu to make it vegan/vegetarian. Service with rice.

INGREDIENTS

- ✓ Chicken
- ✓ 50 ml. coconut milk
- ✓ 1 kaffir lime