



SEASONAL BLENDS: OPOR AYAM

MAKE THIS AGAIN!

Find this blend online, or substitute with these everyday Spicery Larder ingredients:

2 tsp turmeric, 1 tsp ground coriander, 1 tsp curry powder, a pinch of five spice powder, ¼ tsp mixed spice, 2 lemongrass stalks and 2 kaffir lime leaves

Discover more about the Spicery Larder at www.thespicery.com/larder

SEASONAL BLENDS

OPOR AYAM

This is a popular curry throughout Indonesia, Malaysia and Singapore. 'Opor' means to be braised in coconut milk and 'ayam' is the Indonesian/Malaysian translation of chicken (but it also works beautifully with tofu and green beans!).

Prep
20 mins

Cook
40 mins

Heat


Serves
4

500g **diced chicken**

(thighs are best) or tofu and green beans for a veg/vegan version

150g **shallots** or 1 medium

red onion - roughly chopped

3 **cloves of garlic** - roughly chopped

Fresh ginger - roughly chopped to make 2 tbsp

A few **kaffir lime leaves**

or 2 **lemongrass stalks**

(optional) - cut into 3cm lengths and bashed with a rolling pin

1 **lime** - zested and halved for juicing

400ml **full fat coconut milk**

1 portion of **OPOR AYAM BLEND**

1 Blend the shallots with the garlic, ginger, lime zest, sugar, **OPOR AYAM BLEND** and 1 tsp salt to a smooth paste (adding a splash of water if necessary)

2 Fry the paste in 3 tbsp oil for 5 minutes or until all the liquid has evaporated and it's starting to brown and stick to the bottom of the pan

3 Stir in the chicken, coconut milk and kaffir lime leaves then simmer uncovered for 30 minutes, or until the sauce is rich and thick and the chicken is cooked through

4 Stir in the juice of ½ the lime then serve with the rice, chilli sauce and remaining ½ lime cut into wedges on the side

(1 portion of **OPOR AYAM BLEND** = 2 tbsp)

If you're making a bigger batch, scale up the fresh ingredients in proportion but the spices only by ⅔ or it will be too spicy!