

Roti canai (5-6 portions; 2 hrs)

Adapted from my auntie's home recipe :)

Curry powder can use Adabi Kari Ayam dan daging or Baba's meat curry powder.

For the curry

640g boneless chicken thighs

500g potatoes (maris piper or your preference)

1 tin peeled plum tomatoes

50g creamed coconut block

50g malaysian chicken/meat curry powder

2 medium red onions

4 cloves garlic

4 stalks lemongrass

1 chicken stock pot

olive oil for frying

Trim the excess fat from the chicken, cut into bite-size pieces, and add salt to taste. Leave to marinade whilst completing the preparation.

Chop the garlic and slice the onions. Trim the ends from the lemongrass and remove the outer layer if it's dried out, and bash them (stem should still be mostly in one piece).

Scrub the potatoes (no need to peel) and chop a bit smaller than the chicken, e.g. 1cm x 2cm.

Chop the coconut block and boil the kettle.

Heat 5 tbsp olive oil in a large saucepan. Fry the onions and garlic for a minute or two, then add the lemongrass. Fry for another couple of minutes.

Add the curry powder and half a mug of hot water and mix immediately. Heat through for a minute then add the chicken and mix well.

Fry on medium-high heat until the meat is sealed, turning as needed to cover the meat evenly.

Add the potatoes and tomatoes; break up the tomatoes. Mix well so that the juice filters down to the bottom of the pan. Turn down the heat and leave to simmer for 10-15min. Stir a couple of times, using the juice to unstick the seasoning from the pan.

Add the stock pot, creamed coconut, and 2 cans of hot water, and mix well. Bring to the boil, then simmer for 30-40 minutes until the potatoes and meat are well cooked.

Stir occasionally to unstick the sauce from the pan.

Remove the lemongrass, and add more water if needed -- there should be plenty of liquid sauce.

Serve with rice and/or parathas.

For the parathas

3 frozen parathas per-person for a dinner meal, takes about 10 minutes

Fry these individually on medium-high heat, turning several times to brown without burning.

If making a large batch, keep warm in the oven on about 100 degrees. Use multiple baking trays or grills if you want to prevent them being squashed. Serve covered on a heated plate.