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PADANG-STYLE CHICKEN CURRY (GULAI AYAM)

Chicken thighs can also be used to make this aromatic Indonesian curry. This recipe first appeared in our March 2014 issue with the story [Spice World](http://www.saveur.com/article/travels/spice-world) [<http://www.saveur.com/article/travels/spice-world>].

SERVES 4

Ingredients

- 2 tsp. coriander seeds
- 1 tsp. cumin seeds
- 1 tsp. fennel seeds
- 1 tsp. grated nutmeg
- 1 tsp. ground turmeric
- ½ tsp. whole cloves
- ¼ tsp. cardamom seeds
- 10 fresh red Thai chiles
- 5 candlenuts
- 4 cloves garlic, peeled
- 3 small Asian shallots, or 1 regular, peeled
- 1 (2") piece ginger, peeled and sliced
- 3 tbsp. peanut oil
- 5 Kaffir lime leaves
- 2 sticks cinnamon

- 1 stalk lemongrass, trimmed and knotted
- 1 (3 ½–4-lb.) chicken, cut into 8 pieces
- 2 cups coconut milk
- Kosher salt, to taste
- Rice, for serving

Instructions

Purée coriander, cumin, fennel, nutmeg, turmeric, cloves, cardamom, chiles, candlenuts, garlic, shallots, ginger, and 2 tbsp. water in a food processor into a paste; set aside. Heat oil in a 12" skillet over medium-high heat. Cook paste with lime leaves, cinnamon, and lemongrass until golden, 5–7 minutes. Add chicken; cook until browned, 8–10 minutes. Stir in half the milk and 1 ¼ cups water; boil. Reduce heat to medium; cook, while stirring, until tender, 10–12 minutes. Stir in remaining milk and salt; cook until slightly thick, 2 minutes more. Serve with rice.

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