

Spice is Nice II

Chicken in coconut milk

Ingredients

4-5 chicken thighs
4 tbsp cooking oil
1 or 1/2 a can coconut milk
2 fresh lemon stalks, smashed
10 shallots
5-10 dried red chillies (soak in hot water)
2" fresh root ginger
2-3 pips garlic
2 tsp ground coriander
2 tsp ground cumin
1 tsp ground fennel
small piece of cinnamon bark
1-2 potatoes, cut into small pieces
2 tsp tamarind sauce
salt to taste

Method

Blend shallots, chillies, ginger and garlic
Heat oil in a wok and fry the blended ingredients until fragrant
Add coriander, cumin and fennel and stir
Add lemon grass and cook for 2 minutes
Add chicken thighs and stir well till well coated with spices
Add potatoes
Add tamarind sauce
Add coconut milk and cook till chicken is tender
Add salt and remove