

Culinary delights
with
PALM OIL

Kapitan curry chicken



Kapitan chicken curry (captain's curry) is a well-known favourite in Southeast Asia, and is frequently enjoyed alongside white rice and other traditional condiments. Of Nyonya-Melacca origin, Kapitan chicken curry fully utilizes a variety of spices most often used in Malay cooking, and with these spices creates a unique, aromatic blend.

INGREDIENTS



FOR KAPITAN CURRY PASTE

- 4 pieces chicken breast Q
- 4 kg shallots, blended
- 3 kg lemongrass, blended
- 2 kg lengkuas, blended
- 2 kg buah keras, blended
- 2 kg fresh turmeric, blended
- 6 kg chili paste
- palm oil for sautéing

METHOD



To make Kapitan curry paste.

Place a deep frying pan over medium heat, then sauté lemongrass, lengkuas, buah keras, turmeric and chili paste until the mixture begins to emit a fragrance. Set aside for later use.



Kapitan curry chicken

INGREDIENTS



FOR KAPITAN CURRY

10 chicken thighs, each cut into 4
20 local potatoes, halved
700 g Kapitan chicken curry
paste
20 g lemongrass
7 kaffir lime leaf
1 litre coconut milk
chicken stock granules to taste
sugar to taste

METHOD



To make Kapitan chicken curry

Place a large pot over medium heat to sauté lemongrass and kaffir lime leaves. When sautéed items begin to emit a fragrance, stir in curry Kapitan paste. Add chicken pieces as well as the potatoes, stirring constantly keep the food from sticking to the pan.

Pour in coconut milk, than season to taste with chicken stock and sugar. Cook for a while, until potatoes have begun to soften slightly. Serve warm with rice, papadom, and mango chutney.

FOR NASI KUNYIT

500 g glutinous rice
2 tamarind slices
3 tbsp turmeric powder
2 litres + 150 ml water
200 ml thick coconut milk
20 white peppercorns
1 tsp salt
2 pandan leaves, knotted

To make nasi kunyit

Wash glutinous rice and leave to soak overnight in 2 litres of water with tamarind slices and turmeric powder. Drain and remove tamarind slices, then rinse rice quickly with running water.

Place rice in steamer with 150 ml of water. Add coconut milk, peppercorns, salt and pandan leaf; stir to combine. Steam over high heat for 20 minutes, then give the rice a vigorous stir. Return to the steamer for another 10 minutes.

Serve with Kapitan curry chicken.