

Culinary delights  
with  
**PALM OIL**

**Local chicken cooked with rice wine and coconut shoots**



Chicken cooked in wine is a dish that transcends cultures and borders. The French have their coq au vin, the Italians have pollo al vin cotto and chicken marsala while the Chinese cook chicken in red wine as well as a variety of other wines. This East-Malaysian recipe has flavourful free-range chicken cooked in Lihing, a Sabahan rice wine made by fermenting glutinous rice.

**INGREDIENTS**



500 g free range chicken (ayam kampung)

1 kg palm oil

20 g onion, minced

20 g shallots, minced

10 g garlic, minced

10 g young ginger, minced

15 g lemongrass, bruised

30D g coconut shoot (umbut kelapa), sliced

20 g shiitake mushroom

200 g chicken stock

200 g lihing, Sabah rice wine

5 g salt

- Prepare chicken and cut into bite-sized pieces. Deep fry in the oil until half-cooked.
- Heat up a little oil in a pan and fry onion, shallots, garlic, ginger and lemongrass until fragrant. Add the chicken, coconut shoot, mushroom, chicken stock, rice wine and salt, then boil together for 5 minutes.
- Remove from heat and serve.