


## Reheat Ayam Masak Merah - Chicken in Red Sauce


**eikon® e2s**
 00:45





This recipe is available for:




- eikon® e2s HP (2000W)
- eikon® e1s




Accessories:

e1s/e2s Full Size Cooking Tray 32Z4080 (Black), 32Z4100 (Red), 32Z4093 (Green), 32Z4101 (Blue)

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-  275 °C
-  Chilled 4°C
-  1 Portion
-  From Raw

- | Stage 1   |
|---|
| Place the Chicken   |
|  00:30  |
|  100 % |
|  100 % |

- | Stage 2   |
|---|
| Pour the Sauce over the Chicken   |
|  00:15  |
|  100 % |
|  0 %   |

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### Ingredients

- |         |                                   |
|---------|-----------------------------------|
| 50 g    | Red Onions sliced                 |
| 10 g    | Garlic sliced                     |
| 15 g    | Ginger sliced                     |
| 5 g     | Galangal sliced                   |
| 5 g     | Lemongrass sliced                 |
| 15 g    | Tomatoes sliced                   |
| 10 g    | Chilli dried, soaked in hot water |
| 20 ml   | Oil                               |
| 1 pcs   | Clove                             |
| 1 g     | Cinnamon                          |
| 1 pcs   | Cardamom                          |
| 1 pcs   | Star Anise                        |
| 1 pinch | Salt                              |
| 10 g    | Sugar                             |
| 30 ml   | Coconut Milk                      |
| 90 g    | Chicken Breast pregrilled         |
| 90 g    | Chicken Leg pregrilled            |
| 1 tbs   | Spring Onion Julienne             |
| 1 tbs   | Red Chilli Julienne               |

### 1. Food Preparation

Mixture 1: Mix the onions and garlic together in a blender, keep aside. Mixture 2: Mix the ginger, galangal, lemongrass, tomatoes and dried chilli in a blender. Heat the oil in a pan, infuse the oil with clove, cinnamon, cardamom and star anise. Add mixture 1 and cook until fragrant, add mixture 2 and cook for 5-10 minutes, add salt and sugar. Chill the sauce for at least 1 hour. Add the coconut milk to the chilled sauce. Place the chicken on the tray.

### 2. Cooking Instruction

Reheat the chicken as per oven profile and pour the sauce over the chicken after the first step.

### 3. Food Serving Instruction

Remove the cooked food from the tray and serve. Use the remaining ingredients for garnish.