


## Reheat Ayam Masak Merah - Chicken in Red Sauce


**eikon® e1s**
 01:10





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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-  260 °C
-  Chilled 4°C
-  1 Portion
-  From Raw




Stage 1

Place the Chicken

-  00:45
-  100 %
-  100 %

Stage 2

 Pour the Sauce over  
the Chicken

-  00:25
-  100 %
-  40 %

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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.