



# Malaysian Chicken Curry

by Felix Lim

**“Malaysian Curry is a dish that is enjoyed by all races in Malaysia and is cooked with a mix of traditional Malaysian herbs and spices.”**

## INGREDIENTS

7 shallots  
1 full garlic  
4cm ginger  
10 fresh chillies  
curry powder, to taste  
chilli powder, to taste  
oil  
curry leaf  
salt & sugar, to taste  
chicken  
250ml coconut milk  
salt & sugar to taste

## METHOD

1. Blend (or crush) shallots, garlic, ginger and fresh chillies until fine.
2. Mix curry powder and chilli powder (optional, for extra spice).
3. Heat oil to medium. Fry the blended ingredients until fragrant.
4. Add in the curry and chilli mix and curry leaf, fry for another minute.
5. Add chicken and fry until fragrant.
6. Add in one cup of water and simmer for 25 minutes.
7. Add in coconut milk, salt & sugar to taste, simmer for another 10 minutes.

