

Ayam Masak Merah with AsianMeals®

Ayam Masak Merah is an irresistible red curry which has its origins in Malay/Indonesian cuisine. This recipe contains the goodness of turmeric, garlic, ginger and cinnamon, among other spices, all blended together to produce a unique curry bursting forth with the flavours of South East Asia.

The AsianMeals Masak Merah sauce is immediately ready to cook. All you need to do is to lightly marinate the different serving sizes of chicken and drop them gently into the frying pan with heated oil and wait for them to brown. Afterwards, drain the oil off the chicken and stir-fry the marinated pieces with the AsianMeals Masak Merah sauce. Another option that some like to pursue is to add a dash of evaporated milk or santan (Malay for fresh coconut milk) to the pan. When all the ingredients are thoroughly stir-fried in the sauce, serve the piping hot curry likewise with a steaming hot plate of rice - simply scrumptious!



MQ, 27th of July 2016