



Ayam Buah Keluak
(Chicken in Black Nut Stew)

Serves 4

Ingredients

Buah Keluak

Indonesian Black Nut	30pcs
Pinch of Salt	
Sugar	½ tsp

Ayam Buak Keluak

Whole Chicken (cut into pieces)	1.4kg
MSG	1 tsp
Garam Asam Paste (thawed)	340g
Pork Ribs (cut into pieces)	570g
Tamarind soaked in 170ml water, squeezed and strained	85g
Salt	1 tsp
Water	905ml

Methods

1. Soak the Indonesian black nuts in cold water for an hour. Brush nuts to remove sandy particles. Crack nuts into four and put the nutshells aside for later use.
2. Add a pinch of salt and sugar into the black nut paste. Pound them until firm and smooth. Stuff the mashed nuts paste back into the nutshells.
3. Season the chicken with salt and MSG and leave it aside for an hour.
4. Place the thawed garam asam paste in an enamel pan with the ingredients and bring to boil over high heat.
5. Add in pork ribs and boil for 5 minutes.
6. Reduce to moderate heat and cook for an hour.
7. Add the nuts and chicken and continue to cook for another hour or till the chicken is tender, stir occasionally.
8. Serve with white rice.