



Chicken Pineapple & Longan Curry Kari Ayam Nenas & Longan

Preparation Time : 20 mins
Cooking Time : 15 mins
Serving Size : 4-6 pax

Ingredients

1 no	Boneless chicken breast, sliced	3 tbsp	Chicken curry powder
1 no	Boneless chicken thigh, sliced	1 can	F&N Evaporated Filled Milk
1 can	F&N Evaporated Creamer	½ no	Peeled pineapple, cut into wedges
3 tbsp	Cooking oil	1 can	Longan
2 nos	Red onions, blended	1 tbsp	Fish sauce
2 nos	Garlic, blended	1 strand	Coriander leaves
½ inch	Ginger, blended		
2 tbsp	Chilli paste		

Preparation Methods

1. Marinate the chicken meat with **F&N Evaporated Creamer** and chill for 2 hours, and then strain well
2. Heat the cooking oil in a pot and sauté the blended ingredients
3. Put in the chilli paste and chicken curry powder and stir until the oil separates
4. Pour **F&N Evaporated Filled Milk** into the pot
5. When it begins to simmer, put in the sliced chicken breast and thigh. Give it a stir
6. When the chicken is cooked, put in the pineapple and longan juice. Boil for 5 minutes, and then season with fish sauce
7. Finally, add in the longan fruits and sprinkle with coriander leaves before serving.

Masa Penyediaan : 20 minit
Masa Masakan : 15 minit
Saiz Hidangan : 4-6 sajian

Bahan-Bahan

1 keping	Isi dada ayam, dipotong	3 sb	Serbuk kari ayam
1 keping	Isi paha ayam, dipotong	1 tin	Susu Isian Sejat F&N
1 tin	Krimer Sejat F&N	½ biji	Nanas, dikupas kulit dan dipotong ketulan
3 sb	Minyak masak	1 sb	Longan
2 biji	Bawang besar merah, dikisar	1 sb	Sos ikan
2 ulas	Bawang putih, dikisar	1 tangkai	Daun ketumbar
½ inci	Halia, dikisar		
2 sb	Pes cili		

Cara Penyediaan

1. Perapkan daging ayam dengan **Krimer Sejat F&N** dan sejukkan selama 2 jam kemudian toskan
2. Panaskan minyak masak di dalam periuk dan tumiskan bahan-bahan yang telah dikisar
3. Masukkan pes cili dan serbuk kari ayam dan gaulkan sehingga pecah minyak
4. Tuangkan **Susu Isian Sejat F&N** ke dalam periuk
5. Apabila ia mulai mendidih, masukkan isi dada dan paha ayam dan gaulkan
6. Sejurus ayam masak, masukkan ketulan nenas dan jus longan. Masak selama 5 minit, lagi kemudian perasakan dengan sos ikan
7. Masukkan buah longan dan taburkan daun ketumbar ke dalam kari sebelum hidangkan.

