

A Taste of Lembeh

Ayam Buluh by Lembeh Resort

Ingredients:

5 freshly cut and rinsed bamboo pipe (20cm long/6cm diameter) OR 5 sheets of aluminum foil 20cmx20cm
10 turmeric leaves
800g chicken thighs (de-boned and skin removed)
50g lemon basil
6 kaffir lime leaves (often called makrut lime leaves)
2 stalks of fresh lemongrass (lower tender parts only, discard the woody top)
6 spring onions

Spice-paste:

20 large very mild red chili peppers
8 cloves of small shallots
3 cloves of garlic
Thumb size piece of fresh ginger
2 tsp salt
1 tsp red palm nectar OR substitute with 1 tsp of brown sugar and 1 tsp water

Cooking method:

Cut the chicken thighs into cubes of 3x3cm, use chicken thighs for this recipe as they withstand slow cooking better than breast meat.

Slice the lemon basil, kaffir lime leaves and lemongrass as thinly as possible. Cut the spring onions diagonally in small pieces of 2-3cm.

Grind the spice paste ingredients in a heavy mortar until a uniform paste is achieved. Please note that the chili peppers are used for flavor not spiciness. The chili peppers should be mild enough that you can eat them raw without your mouth catching fire!

Mix the chicken cubes, the fresh herbs and the spice paste. Cover and chill for 2-3 hours to allow the flavors to penetrate the meat.

Start a small amount of charcoal in your BBQ or preheat oven to 150 degrees C.

Stuff the cleaned bamboo pipes with the chicken and crumble up a turmeric leaf to close of each of the open ends. If available, a plug made of the shell of young coconut can be pushed into the opening - this seals the pipe more efficiently and keeps all flavors trapped in the bamboo pipe. If using aluminum foil spoon the chicken mixture into a line down the centre of the foil and roll tightly to form cylinder shaped parcels, folding over at the ends to seal.

Cook over embers on the BBQ for 1.5 hours (or in the oven). When ready, cut open the bamboo pipes with a meat cleaver and serve directly in the bamboo with steamed water-spinach, white rice and of course a good homemade [Dabu Dabu Goreng](#). If using foil, simply unwrap, serve and enjoy!