

Bayam Masak Lemak Recipe

(Spinach in Coconut Milk Recipe)

Ingredients:

600 g spinach (bayam)
½ coconut, grated
10 shallots, peeled
2.5 cm piece dried shrimp paste (belachan)
2 fresh red chilies
1 tablespoon dried prawns (shrimps)
2 cm piece fresh turmeric (kunyit)
2 - 3 tablespoons oil for frying

Method:

Wash and drain spinach after cutting into 5 cm lengths. Add 1 rice bowl of water to grated coconut and squeeze for first milk. Add another 4 rice bowls of water to the grated coconut and squeeze for second milk. Set aside. Pound chilies, dried prawns (shrimps), shallots, turmeric and shrimp paste. Heat a frying pan. Add oil. When oil is hot, fry pounded ingredients until fragrant. Add in half of the second coconut milk, spinach and salt to taste. Bring to boil. Add in the rest of the second coconut milk. Cover and simmer for about 20 minutes. When spinach is soft enough, pour in first coconut milk. Bring to boil again and turn off heat quickly. Serve.

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