

## **Betik Masak Titek Recipe**

**(Papaya in Hot Gravy Recipe)**

### **Ingredients:**

300 g half-ripe papaya, skin and cut into thin slices  
50 g dried prawns (shrimps), clean, wash and drain  
3 shallots, peeled and pounded finely  
1 teaspoon shrimp paste  
2 fresh red chilies, slit and remove seeds  
½ teaspoon pepper  
salt to taste  
chicken flavoring (optional)

### **Method:**

Into 3½ rice bowls of water, add pounded shallots, 1 teaspoonful shrimp paste, ½ teaspoon pepper, dried prawns, salt to taste and chicken flavoring (optional). Bring to boil. Then add cut papaya and chilies. Reduce heat to medium. Boil until papaya becomes soft. Remove from heat and serve.

**Note:** Winter melon (tang kua) is a substitute for papaya in this dish.

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