

Cabbage Salad Recipe

(Kerabu Kubis Recipe)

Ingredients: Serves 4-5

125 ml (4 fl oz) coconut cream, extracted, using muslin cloth, from 350 g grated coconut
200 g (7 oz) small shrimps, shelled and de-veined
40 g (1½ oz) spicy shrimp paste (sambal belachan - pls refer more Nyonya Recipes)
60 ml (2 fl oz) calamansi juice or to taste
¼ teaspoon salt
2 teaspoon sugar
10 shallots, peeled and thinly sliced
4 kaffir lime leaves, thinly sliced plus extra for garnishing
½ torch ginger bud (bunga kantan), thinly sliced plus extra for garnishing
600 g (1 lb) cabbage, thinly sliced and steamed for 4 minutes until soft

Method:

Bring the coconut cream to a boil over a low heat, stirring occasionally. Add shrimps and cook for 2 minutes until shrimps are done. Remove from the heat and leave to cool. Add the spicy shrimp paste, calamansi juice, salt, sugar, shallots, kaffir lime leaves and torch ginger bud. Add cabbage and toss well. Garnish with the extra kaffir lime leaves and torch ginger bud and serve immediately with rice.

[asian_free_recipes_download][/[asian_free_recipes_download](#)]