Chap Chai Lemak Recipe
(Mixed Vegetables in Coconut Milk Recipe)

Ingredients:

150 g cabbage
6 french beans (optional)
115 g prawns (shrimps)
115 g cauliflower
1 piece soy bean cake (tau kua)
4 pieces fried soy bean cake (tau pok)
30 g transparent vermicelli (tung hoon)
½ coconut, grated
2-3 tablespoons cooking oil
3 fresh red chilies
½ thumb-sized piece turmeric (kunyit)
4 shallots, peeled
3 pips garlic, peeled

Method:
Shred cabbage leaves coarsely. Cut the french beans at a slant into fine pieces. Shell the prawns. Wash, clean and drain. Cut the cauliflower into small pieces. Cut soya bean cake into cubes and cut fried soya bean cakes into halves. Soak transparent vermicelli until soft. Add 1 rice bowl of water to grated coconut and squeeze for first milk. Add another 2 rice bowls of water and squeeze for second milk. Pound the chilies and turmeric finely. Add shallots and garlic to the pounded ingredients and pound again until fine. Dish out and set aside. Heat oil in a pot and fry pounded ingredients for a minute. Pour in the second coconut milk and bring to a boil. Add prawns, cabbage, french beans and cauliflower.   Stir for another minute. Add soya bean cake, transparent vermicelli, fried soya bean cake and first coconut milk. Boil for 3 to 5 minutes. Add salt to taste. Stir well for half a minute. Remove and serve.

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