

Cheh Hu Recipe

(Nyonya Style Indian Rojak Recipe)

Ingredients:

80 g (1 small) cucumber
200 g (1 small) yambean
300 g bean sprouts
2 pieces hard beancurd (taukua)
4 pieces gneow chu chee*
4 pieces hae chee**
100 g jellyfish, soaked

Sauce:

300 g sweet potato
10 g (1 slice) galangal, pounded finely
2 tablespoons chili boh (ground dried chilies)
5 tablespoons plum sauce
250 ml (1 cup) water

***Ngeow Chu Chee:**

150 g small shrimps
75 g flour
½ teaspoon baking powder
4 teaspoons water
½ teaspoon cooking oil
¼ teaspoon salt and pepper

****Hae Chee (prawn fritters):**

200 g small shrimps
50 g rice flour
50 g flour
½ teaspoon bicarbonate of soda (or a pinch of kapur)
4 tablespoons water
1 tablespoon cooking oil
¼ teaspoon salt and pepper

Method:

Wash sweet potato and boil until soft, peel skin and mash finely with a fork. Combine mashed sweet potato and the rest of the ingredients in a pot. Bring to a boil over a medium flame. Lower heat and simmer until the sauce reaches a pouring consistency. Strain and set aside to serve poured over the rest of the salad ingredients. Peel and core cucumber and cut into thin strips, or grate. Peel yambean and cut into thin strips, or grate. Pinch off the tails of the bean sprouts, scald and rinse in cold water. Drain in a colander. Deep fry the hard beancurd and cut into thick slices. Slice the gneow chu chee and hae chee. Scald soaked jellyfish with hot water and quickly rinse in cold water. Drain and cut into thin strips. To make ngeow chu chee, shell the shrimps and mince finely. Combine minced shrimps with the rest of the ingredients in a mixing bowl and stir into a very thick batter. Drop into hot oil to form cylindrical, mouse-shaped (hence the name ngeow chu, a Hokkien term for mouse) fritters. Deep fry until golden. Drain on paper towels. To make hae chee (prawn fritters), shell and mince the shrimps. Mix the minced shrimps with the rest of the ingredients, adding more water if needed to make a batter that can spread on a wok turner. Heat oil for deep frying. Heat the wok turner in the oil and spread a layer of batter on it. Fry in the hot oil until set before jiggling the turner to loosen the fritter. Deep fry until golden. Drain on paper towels.

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