

Cuttlefish Kerabu Recipe

(Cuttlefish Salad Recipe)

Ingredients: Serves 4

150g dried cuttlefish
60g big onion (peeled and shredded)
300g mango (peeled and shredded)
30g shredded ginger
1 red chili (de-seeded and shredded)
2 bird eye chilies (shredded)
1 green chili (de-seeded and shredded)
1 stalk coriander (sectioned)
1 stalk scallion (shredded)
2 tablespoons peanut (deep-fried)

Seasonings:

2 tablespoons castor sugar
2 tablespoons fresh lime juice
2 tablespoons fish sauce (nampla)

Method:

Wash and dried the cuttlefish. Deep-fry the dried cuttlefish into hot oil until crispy. Dish up, drain well and slightly crack. Keep aside. Combine the remaining ingredients and seasoning well. Top with the fried cuttlefish pieces. Mix well, serve immediately.

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