

Dried Cuttlefish Salad Recipe

(Malaysian Recipe)

Ingredients: Serves 4

90g dried cuttlefish shreds
1 small green mango, peeled, seeded and cut into strips
½ cucumber, seed portion discarded then shredded
2 red chilies, finely sliced
6 bird's eye chilies, finely sliced
7 shallots, peeled and finely sliced
3-4 kalamansi limes, squeezed for juice
2 tablespoons sugar or to taste
cooking oil for deep-frying

Method:

Wash and drain cuttlefish flakes. Then, dry them in the sun or in an oven preheated to 160°C. Meanwhile, combine all remaining ingredients, except oil, in a bowl. When well mixed, transfer to a colander and leave to drain for an hour. Heat oil for deep-frying in a kualu or wok. Deep-fry dried cuttlefish flakes until light golden and crisp. Drain and leave to cool. Just before serving, toss squid crisps with other ingredients to combine. Serve on a flat dish. Prepared shredded cuttlefish is sold in packets and easily obtainable in Kelantan and Terengganu.

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