

Green Papaya Kerabu Recipe

(Kerabu Bok Kwa - Nyonya Kerabu Recipe)

Ingredients:

600 g (1 medium sized) unripe papaya
50 g (5) shallots, peeled and sliced
2 tablespoons dried shrimps

Dressing:

2 tablespoons sambal belachan (pls refer to more Nyonya Recipes)
3 tablespoons calamansi juice
2 tablespoons sugar, or to taste
1 teaspoon salt, or to taste

Method:

Peel papaya and cut into fine shreds, or use a vegetable shredder. Soak the dried shrimps in hot water for about 5 minutes, drain, discard any shell left on the shrimps and pound coarsely in a mortar and pestle (or chop). Combine the dressing ingredients in a mixing bowl and toss together with the papaya, shallot and dried shrimps. Mix well and serve immediately.

Note: Papaya must be firm and still pale in color.

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