

Jelly Fish Salad Recipe

Ingredients:

250 g water convolvulus
1/2 cured cuttlefish (ju her)
4 bean curd puffs (taupok)
100 g seasoned jellyfish
Roasted white sesame seeds

Sauce:

1 tablespoon seasoned vinegar
1 tablespoon chili powder
1/2 cup hoisin sauce
A few drops of good quality sesame oil
2 tablespoons onion oil

Method:

First make the onion oil. Zap 1 tablespoon ready fried shallots (available bottled) in half cup of oil in the microwave oven on high for a minute, then leave for a while for the shallot flavor to infuse the oil. Cut off roots of water convolvulus and wash thoroughly to remove grit. Pluck off leaves and snap stems into short lengths. Bring a pot of water to the boil and scald trimmed water convolvulus. Plunge vegetable into cold water to stop the cooking process. Drain well. Cut cured cuttlefish into strips - scald briefly in boiling water. Drain. Slice bean curd puffs into strips. To serve, place a mound of boiled water convolvulus on a plate. Top with cuttlefish strips, seasoned jellyfish and bean curd strips. Scatter sesame seeds over the lot. Dress with chili, hoisin sauces and fragrant oils.

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