

Kerabu Beehoon Recipe

(Spicy Vermicelli Salad)

Ingredients:

200 g rice vermicelli
300 g shrimps, shelled and de-veined
3 pieces firm bean curd (tau kwa), deep fried and cut into strips
100 g bean sprouts, remove the tails
50 g carrot, julienned
100 g shallots, peeled and sliced thinly
40 g lemongrass (bottom inner tender part only), sliced thinly
3 tablespoons toasted grated white part of coconut (kerisik), pounded
1 tablespoon dried shrimps, washed with hot water to softened, drained and pounded
2 - 3 tablespoons sambal belachan
2 - 3 tablespoons calamansi juice, or to taste
1 teaspoon sugar, or to taste
1 teaspoon salt, or to taste

Garnishing:

50 g mint leaves (stems removed)
3 hard boiled eggs, cut into wedges
1 fresh red chili, halved, deseed and julienned

Method:

Soak the rice vermicelli until soft and boil vermicelli in a pot of boiling water for 2 minutes. Transfer to a colander and rinse vermicelli in running cold water to prevent sticking. Drain well and set aside. Steam shrimps to cook and set aside. Blanch the bean sprouts in hot water and rinse in cold water. Drain well and set aside. In a mixing bowl, combine the rice vermicelli with all the ingredients, together with the bean sprouts and shrimps, except the garnishing. Toss well and adjust seasonings to taste. Serve garnished with mint leaves, hardboiled eggs, julienned red chili and fried firm bean curd.