

Kerabu Timun Recipe

(Cucumber Kerabu Recipe)

Ingredients:

300 g cucumber

50 g (5) shallots, peeled and sliced

Dressing:

1½ tablespoons sambal belachan (pls refer more Nyonya Recipes)

1½ tablespoons calamansi juice

1 tablespoon sugar, or to taste

1 teaspoon salt, or to taste

Method:

Wash cucumber, then run the tines of a fork down the length of the cucumber to make shallow grooves all around. Slice 1cm off the two ends of the cucumber, halve it lengthwise and core. Slice ¾cm thick at a slant. Combine the dressing ingredients in a mixing bowl and then toss in the cucumber and shallots. Mix well and adjust seasonings to taste, adding more sugar and calamansi juice as desired. Best served immediately.

Note: For a crispier kerabu, pickle the cucumber slices with half a tablespoon salt for about 10 minutes. Rinse and squeeze out excess water and use as per recipe.

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