

Mixed Salad (Indian Rojak) Recipe

Ingredients:

Basic batter:

1 kg plain (all-purpose) flour, sifted
1 tablespoon salt
1 teaspoon baking powder
2 tablespoons sugar
1 teaspoon pepper
4 cups water

Plain fritters:

1 cup of basic batter
1 large onion, finely chopped
2 green chilies, finely chopped
Enough oil for deep-frying

Coconut Fritters:

1 cup basic batter
2 tablespoons rice flour
1/2 cup grated coconut
1 tablespoon dried shrimps, chopped
Plain (all-purpose) flour
Oil for deep-frying

Shrimp Fritters:

2 cups basic batter
300 g small shrimps
A few drops of red food coloring
Oil for deep-frying

Tapioca fritters:

2 cups grated tapioca
Fried shallots
A pinch of turmeric powder
A pinch of salt
Oil for deep-frying

Gravy:

3 tablespoons vegetable oil
10 dried chilies, softened first in hot water
1 cup shallots, peeled
1 teaspoon dried shrimp paste (belachan)
2 medium-sized sweet potatoes, boiled then mashed
2 cups water
2 tablespoons assam (tamarind) paste made with 1 cup water
Sugar to taste
1 tablespoon salt
1 tablespoon toasted sesame seeds

Other Salad Ingredients:

2 pieces firm bean curd cake (taukwa), fried and quartered
2 hardboiled eggs, shelled
1 whole cured cuttlefish (ju her)
2 boiled potatoes, peeled
1 teaspoon chili powder
A pinch of salt

1 tablespoon oil
1 bunch Chinese lettuce leaves
1 yam bean (bangkwang), peeled
1 cucumber
2-3 green chilies
2 purple onions, peeled

Method:

Basic batter:

Make up a batter with the ingredients above, taking care to add the water slowly into the mix. Leave to rest for one hour. This basic batter is used to coat the various items that make up the salad.

Plain fritters:

Add onion and chili to the batter. Heat oil in wok and spoon out balls to deep-fry until golden brown. Drain on paper towels and cut into quarters.

Coconut fritters:

Add rice flour and grated coconut and dried shrimps to the basic batter. Set aside for 10 minutes to form a soft dough. Using floured hands, shape dough into 8-10 cm long rolls. Heat oil and deep-fry fritters until golden brown. Drain on paper towels.

Shrimp fritters:

Combine shrimps, food coloring and batter. Take spoonfuls of the battered shrimps and deep-fry in heated oil until golden. Drain on paper towels.

Tapioca fritters:

Mix grated tapioca with the other ingredients. Form into rolls. Heat oil in wok and deep-fry rolls until brown. Drain on paper towels.

Gravy:

Process dried chilies, shallots and dried shrimp paste until fine. Heat 3 tablespoons oil in a pot and fry spice paste over medium fire until fragrant. Add mashed sweet potatoes, together with small amounts of the water, to aid in the blending. Add tamarind water, salt and sugar. Bring to the boil, stirring to ensure sauce does not burn. It should be of a thick consistency. Top with sesame seeds just before serving.

Other Salad Ingredients:

Heat oil in a wok and fry whole cured cuttlefish until cooked. Toss with chili powder and a pinch of salt. Remove and cool. Toss boiled potatoes in the same pan to absorb the rest of the chili dressing. Remove. Shred lettuce leaves, yam bean and cucumber. Slice green chilies and onions.

To serve:

Cut the various fritters into small pieces. Do the same with the bean curd cake, eggs, cured cuttlefish and potatoes. Top with the shredded vegetables and serve with hot gravy pour on the top or separately by the side.