

Nyonya Kerabu Bok Nee Recipe

(Nyonya Black Fungus Salad)

Ingredients:

50 g black wood-ear fungus (bok nee)
300 g chicken fillet, steamed and shredded finely
150 g shallots, peeled and sliced lengthwise
4 tablespoons ginger flower, finely sliced
2 tablespoons toasted grated white part of coconut (kerisik), pounded

Dressing:

2 tablespoons sambal belachan*
3 tablespoons calamansi juice
2 tablespoons sugar, or to taste
1 teaspoon salt, or to taste

Method:

Soak the fungus for about 15 minutes and pinch off all hard bits before scalding with hot water. Drain and slice very finely. Combine the dressing ingredients in a mixing bowl. Add the shallots, ginger flower and pounded toasted grated white coconut. Mix well and toss with the fungus and the shredded chicken fillet.

***Sambal belachan**

To make sambal belachan, wash some fresh red chilies, bird's eye chilies (optional) and pound with toasted dried shrimp paste.