

Pasembor Recipe

(Nyonya Spicy Salad Recipe)

Ingredients:

225g prawns (shrimps), shelled, cleaned and drained
250g flour
1 cucumber, cleaned, shredded
1 yambean (sengkuang), skinned, washed, shredded
300g beansprouts, scalded in boiling water
3 pieces soy bean cake (taukua), fried until brown,
cut into pieces
150g fresh cuttlefish, boiled in water until cooked
150g groundnuts, fried in low heat, stirring continuously
for about ½ hour until brown
75g sesame seeds, fried in low heat until brown
baking powder
rice flour

Sauce ingredients:

8 dried chilies, soaked in warm water for 15 minutes,
drained and pounded finely
8 shallots, pounded finely
4 pips garlic, pounded finely
4 tablespoons sugar
1 tablespoon light soy sauce
1 tablespoon tamarind paste (assam jawa),
dissolved in 2½ rice bowls, of water, strained
1 tablespoon corn flour, mixed well in 3 tablespoons water
½ tablespoon salt
4-5 tablespoons cooking oil

Method:

Place in a big round serving plate shredded cucumber, yambean, beansprouts, cut fried soy bean cake and cut cooked cuttlefish. Pound groundnuts coarsely after letting it cool and removing skin. Set aside. To prepare prawn fritters, mince the 225g prawns. Add flour, 1 teaspoonful rice flour, ¾ level teaspoon baking powder. Add water slowly, stirring until it becomes a batter. Beat until smooth. The batter should be of a thick consistency. Set aside. Heat kuali or frying pan, add oil for deep-frying. When oil is hot, deep-fry tablespoons of batter until brown. Reduce heat to low so that it will not overheat quickly. Dish out. Drain, cool and cut into slices. For the sauce, dish out all but 4-5 tablespoons of oil from the pan. Add pounded shallots and garlic. Stir a few seconds and add pounded chilies and 3 tablespoons water. Stir until fragrant. Add tamarind juice, sugar and salt. Slow boil until sugar dissolves. Add 1 tablespoon light soy sauce to corn flour. Mix well. Stir in briskly until the gravy starts to thicken. If insufficiently thick, add more dissolved corn flour or pounded groundnuts. To serve, place cucumber, yambean, beansprouts, soy bean cake, cuttlefish and prawn fritters into a serving dish. Sprinkle some groundnuts and sesame seeds on top. Add gravy and serve immediately.