

Penang Rojak Recipe

(Penang Salad Recipe)

Ingredients:

1 medium-sized cucumber
1 medium-sized yambean (sengkuang)
2 young mangoes
a few guavas (jambu air)
1 small pineapple
2 pieces soya bean cake (taukua)
150 g fresh cuttlefish

Ingredients A:

10 dried chilies
½ rice bowl of sweet black sauce (t'nee cheow)
3 tablespoons shrimp paste (belachan)
3 tablespoons black prawn paste (heh koh)
30-40 g sesame seeds
150 g groundnuts
black soy sauce
light soy sauce
sugar to taste

Method:

Fry soy bean cake. Boil cuttlefish for a few minutes until cooked. Heat shrimp paste in a pan, crumble. Fry until dry and fragrant. Pound chilies finely. Add a little hot water and stir into a fairly thick solution. Fry groundnuts in pan at low heat, stir continuously until fairly brown. Mix black prawn paste with a little hot water and stir to mix well. Fry sesame seeds in a pan at very low heat until fairly brown. Care should be taken as they burn easily. Pound the fried groundnuts coarsely. Cut the following into bite-sized pieces; cucumber, yambean, mangoes, guavas, pineapple, fried soy bean cake and boiled cuttlefish. Put a little of each of the above into a bowl. Mix ingredients A thoroughly, with a few drops of black soy sauce, white soy sauce and sugar to taste. Add spoonfuls of this mixed sauce into the bowl of ingredients. Mix together. Garnish with sesame seeds and groundnuts. Serve.

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