

Pucuk Paku Grated Coconut Recipe

Ingredients: Serves 4

Ingredients A:

500 g "Pucuk Paku"
2 tablespoons fresh grated coconut (white flesh only)
50 g dried anchovies
100 g shelled prawns (shrimps)
100 ml thick coconut milk
250 ml chicken broth

Ingredients B:

60 g dried shrimps (soaked)
5 shallots (peeled)
5 garlic cloves (peeled)
2 fresh red chilies
10 bird's eye chilies

Seasoning:

½ tablespoon salt
1 teaspoon sugar
½ tablespoon chicken stock granule

Method:

Pound all ingredients B with the fruit blender until fine paste. Remove and keep aside. Pluck the young part of the "Pucuk Paku", rinse and blanch into boiling water for a while. Dish out, rinse under running cool water, drain well. Heat up 3 tablespoons oil in the preheated wok to sauté the pounded ingredients B over a low heat until fragrant. Add in dried anchovies, shelled prawns and grated coconuts, stir fry briskly until aromatic. Place in "Pucuk Paku" and toss well. Pour in chicken broth and seasoning, bring to a boil. Lastly, add in coconut milk, bring back to the boil. Remove from heat and serve at once.