

## Rojak Penang Recipe

### Ingredients:

1 cucumber  
2 small green mangoes, peeled  
½ medium pineapple, peeled  
300 g yam bean (mengkuang), peeled  
150 g peanut candy or roasted peanuts (groundnuts)  
1 tablespoon sesame seeds, lightly toasted

### Rojak Sauce Ingredients:

3 tablespoons sugar  
1 teaspoon dark thick soy sauce  
5 tablespoons black preserved prawn (shrimp) paste (hae ko)  
25 fresh red chilies together with 5 cm square piece toasted dried shrimp paste (belachan) to be pounded with a mortar and pestle

### Method:

Cut cucumber, mangoes, pineapple and yam bean into small wedges and combine in a large mixing bowl. Mix rojak sauce ingredients and add to cut cucumber, mangoes, pineapple and yam bean. Mixed well. Add peanut candy or roasted peanuts and sesame seeds. Stir well and serve immediately.

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