

Sambal Belimbing Buluh Recipe

(Bilimbi in Chili Gravy Recipe)

Ingredients: Serves 6

120 ml (4 fl oz) thick coconut cream, extracted, using muslin cloth,
from 300 g grated coconut
150 ml (5 fl oz) cooking oil
7 shallots, peeled and thinly sliced
2 stalks lemon grass, thinly sliced
500 g (1 lb) prawns (shrimps), shelled and de-veined
400 g (14 oz) bilimbi (belimbing buluh), sliced 0.5-cm (¼-inch) thick,
lightly mashed and drained
375 ml (12 fl oz) water
1½ teaspoons salt
2¼ tablespoons sugar
1 red chili, sliced plus extra for garnishing

Finely ground paste:

15 dried chilies, soaked in water and drained
17 shallots, peeled
2 cloves garlic, peeled
4 candlenuts
2.5 cm (1 inch) fresh turmeric, peeled
2 stalks lemon grass, sliced (use only the bottom tender inner part)
2 teaspoons crushed dried shrimp paste (belachan)

Method:

Boil the coconut cream over a low heat, stirring occasionally. Remove from the heat and set aside. Heat the cooking oil and fry shallots and lemon grass until crisp. Remove, drain and put aside half for the garnish. Add the finely ground paste to the oil and fry until aromatic. Add the prawns (shrimps), bilimbi and water. Season with salt and sugar. Bring to a boil. Lower the heat and simmer gently for 5 minutes until slightly thick. Add chilies and remove from the heat. Top with cooked coconut cream and garnish with the extra sliced chili, fried shallots and lemon grass just before serving.