

Sambal Cuttlefish Recipe

(Malaysian Recipe)

Ingredients: Serves 4

2 cuttlefish
10g garlic cloves
35g dried chilies
100g shallots
15g dried shrimp paste
100g tamarind paste
2000ml water

Seasoning:

50g palm sugar
1 tablespoon sugar
1 teaspoon salt

Method:

Pound the garlic cloves, dried chilies, shallots and dried shrimp paste into fruit blender until fine paste. Remove and keep aside. Combine the tamarind paste with water, squeeze and reserve the tamarind concentrate. Cut the cuttlefish into slices. Blanch into boiling water for a while. Remove and drain well. Heat up 1 bowl (250ml) cooking oil, sauté the pounded ingredients over medium heat until fragrant. Add in tamarind concentrate and seasoning. Cook until until the sugar is dissolved and chili oil separates. Lastly, add in cuttlefish slices, stir well. Simmer over low heat for about 30 minutes. Serve hot.

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