

## **Serondeng Recipe**

**(Roasted Coconut Sambal Recipe)**

**Ingredients:** Serves 4-5

200 g (7 oz) freshly grated coconut

3 stalks lemon grass (use only the bottom white inner tender part)

4 green chilies

6 shallots

¾ teaspoon salt

**Method:**

Cut off and discard all but the thickest 6 cm (3in) of each lemongrass stalk. Slice lemongrass, chilies, and shallots finely and toss with coconut to mix. Heat a wok over low flame and dry-fry all ingredients, stirring constantly, until coconut and other ingredients turn an even golden brown, about 10 minutes. Watch mixture diligently to prevent scorching. Cool completely and store airtight in the fridge; eat within a week.

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