

Serondeng Spicy Coconut Dressing Recipe **(Singaporean Recipe)**

Ingredients: Makes 1 cup, Oven: Preheat to 100°C

1 cup grated coconut, without skin
1 tablespoon bottled sambal chili
4 daun limau purut (kaffir lime leaves)
a pinch of salt
1 teaspoon sugar

Method:

Discard the tough spine of the daun limau purut and using a pair of scissors, finely shred the leaves hair-thin. Mix bottled sambal and the shredded daun limau purut into the grated coconut and mix evenly. Stir in salt and sugar. Spread coconut mixture on baking tray and roast in the oven until it is golden and toasty. This roasted coconut can be kept indefinitely in the fridge.

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