

## Spicy Fruit Salad Recipe

### Ingredients:

1 grapefruit or pomelo  
1 orange or mandarin  
2 tart green apples  
1 cucumber  
1 small pineapple  
½ teaspoon dried shrimp paste (trasi)  
½ teaspoon sambal ulek  
1 tablespoon palm sugar or substitute  
1 tablespoon dark soy sauce  
2 tablespoons lemon juice

### Method:

Peel grapefruit and orange with a sharp knife, removing peel and white pith. Cut in between membranes to release segments. Do this over a bowl, saving juices from fruit. Remove seeds. Peel and slice apples thinly. Peel and dice cucumber. Peel pineapple, remove core and dice flesh. Wrap the trasi in a piece of foil and roast for 5 minutes under griller, turning once. Dissolve trasi, sambal ulek and sugar in soy sauce and lemon juice, pour over fruit and mix well. Allow to stand for a few minutes before serving.

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