

Spicy Quail Eggs Recipe

Ingredients: Serves 4

20 quail eggs/telur puyuh
2-3 Japanese cucumbers (cut into ¼-inch slices)
some prawns (optional)
a little flour

Sambal ingredients:

1 tablespoon chili giling/chili boh (grounded dried red chilies)
4 red chilies (pounded)
120g shallots (peeled and pounded)
15g dried shrimp paste (pounded)
3 candlenuts/buah keras (pounded)

Seasoning:

3 tablespoons lime/lemon juice
1 tablespoon sugar
1 teaspoon salt
1 teaspoon chicken stock granules

For garnishing:

some mint leaves

Method:

Cover quail eggs completely with tap water. Bring it to a boil. Cook for 5-6 minutes. Soak in tap water after cooking. Shell it when cooled. Wipe the eggs with a dry cloth. Mix well with flour, then sieve off excess flour. Deep-fry for a while. Drain off excess oil. Heat up some oil. Sauté sambal ingredients. Add in cucumbers, quail eggs and seasoning. Taste then readjust. Sprinkle in lime or lemon juice. Mix well, dish up. Put prawns into the same wok, fry with remaining oil until cooked. Add it into the quail eggs and garnish with mint leaves. Serve.