

Tetae Lemak Recipe

(Nyonya Recipe)

Ingredients:

600g sweet potatoes, orange variety (skinned and cut into chunks)
600g sweet potato leaves (washed)
60g dried shrimps (soaked for 2-3 minutes, drained and pound coarsely)
240ml concentrated coconut milk
2.4 L water

Spices:

90g red chilies (pound coarsely)
120g shallots (pound coarsely)
60g belachan (dried shrimp paste)
1 teaspoon peppercorns (pound finely)

Seasoning:

½ piece chicken cube granules
1 teaspoon salt

Method:

Pour water into pot. Add in 60ml coconut milk. Add in sweet potatoes. Cook until soft. Add in spices ingredients and dried shrimps. Cook for 5-10 minutes. Add in sweet potato leaves. Cook until tender. Add in seasoning. Adjust taste. Add in concentrated coconut milk and bring it to a boil. Dish up and serve.

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