

Anchovies with Chili Paste Recipe

(Sambal Anchovies)

Ingredients:

100 g dried anchovies (ikan bilis), washed
3 tablespoon oil
1 kaffir lime leaf, scrunched
2 tablespoons calamansi juice
1 teaspoon sugar, or to taste
Oil for deep-frying

Ground ingredients:

20 g (about 15) dried chilies, soaked to soften
50 g (about 10) shallots, peeled
10 g (about 2 cloves) garlic, smashed and peeled
30 g (1 stalk) lemon grass, use the bottom inner tender part only, sliced thinly
5 g (1 cm) fresh turmeric
10 g dried shrimp paste (belachan)

Method:

Sun-dry or microwave to dry the anchovies after washing. Heat oil in a wok and deep fry the anchovies until crispy. Drain on paper towels and set aside. Heat the 3 tablespoons oil in a wok over medium heat and sauté ground ingredients together with the kaffir lime leaf until fragrant. Add lime juice and sugar to taste. Leave to cool before stirring in the fried anchovies. This Anchovies with Chili Paste is best serve with "Nasi Lemak" or fragrant coconut rice.

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