

## **Bilimbi Chili Gravy Recipe**

### **Ingredients:**

8 to 10 bilimbi  
200 g small shrimps, peeled and de-veined  
1 cup coconut cream, squeezed from 1 grated coconut (do not add water)  
2 red chilies  
1/4 to 1/2 teaspoon salt  
4 tablespoons vegetable oil

### **Titek Spices:**

1 tablespoon shrimp paste or belachan  
5 candlenuts or buah keras  
10 shallots, peeled

### **Method:**

Blanch bilimbi (a sour fruit indigenous to this region) in boiling water to remove excess sourness. Wash and drain well and cut along the diagonal into rounds. Slice chilies into rounds cut on the diagonal. To make Titek spices, pound or grind shrimp paste, candlenuts and shallots till fine. Heat the oil and stir fry Titek spices for 2 to 3 minutes over Medium Heat till fragrant and oil exudes. Add shrimps and stir-fry briefly before adding coconut cream; stir continuously to prevent lumps forming. When coconut cream boils, turn heat to Medium and add bilimbi. Stir well till shrimps and bilimbi are cooked. Add salt and chilies, stir twice and turn off heat.

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