

## **Braised Trotter with Pineapple Recipe**

(Malaysian Recipe)

**Ingredients:** Serves 4

3 tablespoon oil  
1kg pig's trotter, cut into pieces  
1500ml water  
2 pieces assam keping (tamarind pieces)  
3 wet plums  
1 pineapple, peeled and cut into pieces

**Spices (ground together):**

10 dried chilies  
5 bird's eye chilies  
3-cm ginger  
200g shallots, peeled  
50g garlic, peeled  
2 tablespoons fermented soy bean paste

**Seasoning:**

1 tablespoon sugar  
dash of salt

**Method:**

Heat up oil, sauté ground spices until fragrant. Add in trotter and stir-fry until aromatic. Add in water, assam keping, wet plums and bring to boil. Lower the heat and simmer for an hour. Add in pineapple and simmer for 30 minutes. Lastly, add seasoning and cook for another 5 minutes. Dish up and serve.

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