

Eggs in Spicy Coconut Milk Recipe

(Indonesian Recipe)

Ingredients: Serves 4

3 tablespoons oil
3 shallots, finely sliced
1 salam leaf (or bay leaf as a substitute)
1 slice galangal, bruised
2 red chilies, sliced diagonally
150g medium-sized prawns, peeled
10 green beans (petai), halved
350cc coconut milk from ½ coconut
1 tomato, chopped
6 eggs/15 quail eggs, hard-boiled, peeled

Spices (ground):

5 red chilies
½ teaspoon chopped galangal
2 cloves garlic
4 shallots
salt and brown sugar

Method:

Heat oil and sauté shallots. Add ground spices, salam leaf and galangal and fry until fragrant. Add chilies, prawns, petai, coconut milk and tomato. Allow to simmer. Add eggs and cook until the gravy thickens, stirring from time to time. It is easier to remove the shell if boiled eggs are first placed under cold running water and covered with cold water for a few minutes.

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