

## Fruit and Vegetable Salad (Rojak) Recipe

### Ingredients:

Under-ripe pineapple  
Under-ripe mango, or sour green apple  
Pomelo or grapefruit, membranes removed from each segment  
Under-ripe papaya  
Cucumber  
Yam Bean (jicama)

### Sauce:

1 teaspoon dried shrimp paste, toasted  
90 g minced palm sugar  
1-2 large red chilies, minced or 2-3 bird's eye chilies, bruised  
½ teaspoon salt  
2-3 tablespoons tamarind pulp  
1 cup (250 ml) water

### Method:

Peel and cut all the ingredients into bite-sized pieces about ¾ inch (1½ cm) thick and leave aside. Make the sauce by combining all the sauce ingredients in a small pan. Bring to the boil, stirring to dissolve the sugar. Lower the heat and simmer uncovered until the sauce has thickened, about 12 to 15 minutes. Pour through a sieve, pressing to extract as much liquid as possible, and leave to cool completely. The prepared sauce can be refrigerated for several days. Just before serving, put the prepared fruits and vegetables in a bowl. Pour over the sauce, toss to mix well, and serve immediately. Rojak is normally eaten as a snack, but you could serve it with rice and a simple grilled chicken or fish for a main meal.

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