

Jellyfish Kerabu Recipe

(Kerabu Hai Tay - Nyonya Recipe)

Ingredients:

300 g jellyfish
100g cooked shrimps, shelled and de-veined
40 g (4) shallots, peeled and sliced finely
½ ginger flower, sliced finely
20 mint leaves

Dressing:

3 tablespoons sambal belachan
4 tablespoons calamansi juice or to taste
2 tablespoons sugar, or to taste
1 teaspoon salt, or to taste

Optional additions:

2 tablespoons toasted grated coconut (kerisik)
2-3 tablespoons peanuts, coarsely pounded

Method:

Wash jellyfish and place in a colander in the sink. Pour hot water over the jellyfish to blanch it. Rinse in running tap water immediately to stop further cooking. Drain and slice the jellyfish into fine strips. Combine the dressing ingredients in a mixing bowl and toss with the rest of the ingredients, including the optionals, if using.

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