

Kerabu Recipe

(Salad Recipe)

Ingredients: Serves 4

1 chicken weighing about 1½kg
300g jellyfish sheets or hoi sip
1 handful dried cloud's ear fungus or mok yee
150g shallots, peeled and sliced thinly
2 to 3 pink ginger flower buds or bunga kantan
2 stalks lemongrass or serai
1½ to 2 tablespoons shrimp paste or belachan
8 red chilies
40 small limes or limau kasturi, cut and squeezed for juice
1 teaspoon salt
a few dashes white pepper powder
1 to 3 tablespoons sugar

Method:

Steam chicken over high heat for an hour. When cooked, leave it to cool, then cut into fine julienne strips or chop into 1cm cubes. Set aside. While chicken is being steamed, soak jellyfish and cloud's ear fungus separately in boiling hot water for 5 minutes. Drain and cut both the jellyfish and cloud's ear fungus (discard the hard part) into fine strips. Grill or dry-fry shrimp paste on medium heat for 4 to 5 minutes until fragrant. Pound shrimp paste and chilies until very fine to make sambal belachan. Remove outer petals and discard stalk of ginger flower bud. Cut each bud into 4 segments and shred very finely. Peel lemongrass and retain only the hard white core above the root. Slice very finely. Strain lime juice to remove seeds. Toss all the ingredients together and serve cold.

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