

Sambal Tempoyak Recipe

(Malaysian Recipe)

Ingredients:

4 tablespoons fermented durian (tempoyak)
Pure coconut cream squeezed from 1 grated
coconut
30g dried anchovies, head and entrails discarded
5 stalks lemon grass, ground (use only the bottom white
tender part)
Salt to taste

Ingredients to be ground:

30 bird's eye chilies
2.5-cm knob turmeric, peeled

Method:

Into a pot, put durian, coconut cream, anchovies and ground ingredients. Bring to a slow boil. Add lemon grass and salt to taste. Simmer gently for 10 minutes or until thick. Serve with white rice.

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