

Sayur Paku with Grated Coconut Recipe

Ingredients: Serves 4

500g "Sayur Paku"
1 tablespoon fresh grated coconut
50g dried anchovy/ikan bilis
100g shelled prawns (shrimps)
25ml thick coconut milk
100ml chicken broth

Ingredients to be pounded until fine paste:

50g dried shrimps (soaked)
5 shallots, peeled
5 garlic cloves, peeled
5 red chilies, remove seeds
10 bird's eye chilies (optional depending on how spicy you prefer)

Seasoning:

¼ teaspoon salt
½ teaspoon sugar
1 tablespoon fish sauce (nampla)
½ tablespoon chicken stock granules

Method:

Pluck the young part of the "Sayur Paku" (paku vegetable), rinse and blanch into boiling water for a while. Dish out and rinse under running cool water. Drain well in a colander. Heat up 3 tablespoons oil in the preheated wok to sauté the pounded ingredients over a low heat until fragrant. Add in dried anchovy/ikan bilis, shelled prawns and grated coconuts. Stir-fry briskly until aromatic. Place in "sayur paku" and toss well. Pour in chicken broth and seasoning. Bring to a boil. Lastly, add in coconut milk, bring back to the boil. Remove from heat and serve at once with hot steamed white jasmine rice.