

## White Fungus Kerabu Recipe

(White Fungus Salad Recipe)

**Ingredients:** Serves 4

20g white fungus (soaked and cleaned)  
2 red chilies (shredded)  
1 tablespoon dried shrimps (chopped coarsely, deep-fried)  
1 stalk coriander (sectioned)  
150g big onion (shredded)  
6 bird eye chilies (chopped coarsely)  
5 shallots (shredded)  
1 tablespoon chopped garlic  
200g chicken meat  
100ml water

**Seasonings:**

7 tablespoons fresh lime juice  
2 tablespoons castor sugar  
3 tablespoons fish sauce (nampla)

**Method:**

Chop the chicken meat coarsely, then stir-fry with a little hot oil for a while until fragrant. Pour in water, bring to a boil. Simmer until the chopped chicken cooked thorough. Combine the cooked chopped chicken with the remaining ingredients and seasoning. Mix well. Chill in the fridge before serving.

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