



SAMBAL BADJAK

INGREDIENTS

- 1 tablespoon of coconut oil
- 1 big onion, finely chopped
- 3 red chili peppers
- 1 clove of garlic, chopped
- 1 teaspoon of galangal powder
- 1 teaspoon of shrimp paste
- 1,5 tablespoon of palm sugar
- 1 lime
- 1 stem of lemon grass, crushed
- 1 slice of ginger

DIRECTIONS

Heat the oil in a pan and sauté the onion at medium heat.

Grind the red chili peppers, garlic, palm sugar, galangal powder, slice of ginger and the shrimp paste in a food processor.

Add the mixture at the onions in the pan.

Fry at high heat. Add the lemongrass.

Let it all simmer at low heat till the sambal is thicken and the oil appears on top. Is the sambal too dry? Add some water to it.

Put the sambal in a clean jar. Add a layer of oil to it. This sambal is tenable for two months in the refrigerator.

SAUCE

15 MINUTES

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