

THE FOOD SAFARI & HOME ELECTRONICS FAIR



CALIFORNIA RAISINS SAMBAL BELACAN

Recipe by VIOLET OON

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| 1½ cups | CALIFORNIA RAISINS |
| 10 | Fresh Red Chillies |
| 2 tbsp | Shrimp Paste (called belacan in Malay and terasi in Indonesian) |
| 4 tbsp | Lime Juice |
| 3 | Limes and 1 tbsp CALIFORNIA RAISINS |

Method

1. Mix the CALIFORNIA RAISINS with the lime juice for 5 to 10 minutes to plump up the raisins.
2. Cut chillies roughly. Put a small frying pan over medium heat, do not add oil. Put the belacan piece on to the frying pan and toast on each side for about 3 to 4 minutes till the paste is dried up and the surfaces are lightly crispy.
3. Pound the toasted belacan with the chillies in a pestle and mortar. Alternatively you can use a food processor to grind the mixture.
4. Mix the sambal belacan with the CALIFORNIA RAISINS and toss well. Keep in the fridge for up to 2 days. Decorate the top of the sambal with 1 tablespoon CALIFORNIA RAISINS and with the limes cut up into thin slices.
5. Serve as a condiment with dishes like Ayam Siyow and Persian Potato Cutlets.