

Sambal Telur (Egg Sambal)

Saturday, 14 August 2010 17:32 - Last Updated Saturday, 13 August 2011 10:19



Sambal telur is an easy to make, spicy and tangy dish. It is served with nasi lemak

Ingredients:

Sambal Telur (Egg Sambal)

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4 hardboiled eggs;shelled
3 tablespoon oil
4 or 5 tamarind pulp;mix with a little water and strain
salt and sugar to taste
8 red chillies;sliced)
8 shallots;sliced) grind
4 cloves garlic)
1 tablespoon dry shrimp;dry roast and grind

Method of preparation:

Heat oil in a wok. Fry ground ingredients till the smell is fragrant. Add ground shrimp. Stir. Next add tamarind juice, salt and sugar. Heat on medium flame till the gravy thickens. Put in hardboiled eggs. Cook for 1 minute. Turn off flame. Serve sambal telur with nasi lemak.