

Sup Kubis Masak Lemak (Cabbage Soup) - Vegetarian

Saturday, 14 August 2010 17:34 - Last Updated Monday, 05 September 2011 16:20

courtesy : Pn. Sharifah Khalid



Kubis masak lemak is an easy to make sumptuous cabbage soup made with coconut cream/milk. Serve in a bowl.

Ingredients:

Sup Kubis Masak Lemak (Cabbage Soup) - Vegetarian

Saturday, 14 August 2010 17:34 - Last Updated Monday, 05 September 2011 16:20

400gm cabbage;shredded

100ml coconut cream; from first squeezing of grated coconut and water

500ml coconut milk;from subsequent squeezing

6 small red onions;sliced

3 fresh red chillies;slant sliced

salt to taste

black pepper to taste

Method of preparation:

Pour coconut milk in a pot. Add sliced red onions. Stir and bring to a boil. Turn down flame. Add coconut cream, cabbage, salt and black pepper. Stir on low flame till cabbage wilts(cooks). Then add sliced chillies. Simmer and stir for 1 minute. Turn off flame. Serve in a bowl.