



Always Time to Sambal



Sambal Belacan

Let's start with the basics!

Ingredients:

- 5 long red chillies
- 3 small green chillies or red Thai chillies (optional; depending on how brave you are)
- *Belacan*, about the size of a 20-cent coin
- 1 lime or *limau kasturi* (you can use the rinds for extra fragrance)
- Tiny bit of sugar (optional; personally, I don't use any)

Method:

- Pound the ingredients into a semi-fine paste, except the lime.

For a final touch, squeeze some lime on it (you can use the rinds for extra fragrance). That's all! We are done.

Note: For best results, use a mortar and pestle made of granite – it just really tastes better.

Sambal Chilli Merah

Ingredients:

- 5 long red chillies
- 3 small red chillies or chilli padi (optional; depending on how brave you are)
- 4 shallots, peeled
- 1 lime or *limau kasturi* (you can use the rinds for extra fragrance)
- Vegetable oil for frying
- 1/4 teaspoon salt
- 1/2 teaspoon white sugar

Method:

- Heat oil in pan and fry the chillies and shallots.
- Fry them for a minute on medium to high heat till they turn slightly brown.
- Take them off the stove and pound it in mortar or food processor along with two tablespoons of oil, and sugar.

For a final touch, squeeze some lime on it (you can use the rinds for extra fragrance).



Sambal Chilli Merah Tomato

The kind that you find when you eat *ayam penyet* – and yes, people will go to places that serve the “better” sambal.

Ingredients:

- 5 long red chillies
- 4 shallots, peeled
- 3 small red chillies or chilli padi (optional; depending on how brave you are)
- 1 lime or *limau kasturi* (you can use the rinds for extra fragrance)
- Vegetable oil for frying
- 1/4 teaspoon salt
- 1/2 teaspoon white sugar
- 1 to 2 ripe tomatoes (no need to fry)
- 1 teaspoon of toasted *belacan*
- 2 garlic (fried together with the above – WHOLE do not cut)

Method:

- Follow the steps for sambal chilli *merah* (include *belacan* and garlic in the frying process, and pound the tomatoes in).

There is also the GREEN version – same ingredients, but all GREEN chillies and GREEN tomatoes!

Sambal Tempeh

Ingredients:

- 5 long red chillies
- 2 to 3 shallots
- 100g *tempeh*, sliced
- Vegetable oil for frying (only the *tempeh*)
- 1/4 teaspoon salt
- 1/4 teaspoon sugar

Method:

- Fry *tempeh* in hot oil till crispy and remove from oil.
- Pound the other ingredients into a semi-fine paste.
- Lastly, pound in the *tempeh* just enough to break it up.

