

# SAMBAL BELACHAN WITH DRIED SHRIMP (ONE TUB)

## Ingredients

1. 300 gram fresh chili cut into thumb size
2. 3 table spoon dried shrimp soaked overnight
3. 17 red shallots
4. 17 garlic
5. 2 table spoon belachan

## Steps to Prepare

- Using little oil, fry all the ingredients under low heat until fragrant.
- Then, pound until fine and dry one more time under low heat.
- Add a bit of salt and sugar for taste.

# YAM CAKE (2 TRAYS)

## Ingredients

- 2.5 Yam
- 300 Gram Mushroom
- 100 Gram Dried Shrimp
- 3 Pieces Chinese Sausage
- 300 Gram Red Shallots
- 100 Gram Dried Scallop
- 600 Gram Rice Flour

## Steps to Prepare

- Soak dried shrimp, dried mushroom and dried scallop overnight.  
Then, dice all of them.
- Cut the yam into dices and fry.
- Slice the red shallot thinly then fry.
- Mix rice flour with water of about 1 liter until it is smooth and not lumpy.
- Then, transfer rice flour mixture into a wok and boil.
- When boiled, to reduce to small heat and add the yam, mushroom, dried shrimp, chinese sausage and dried scallop which have already been fried.

## YAM CAKE (2 TRAYS)

- Add the fried shallot and continue to stir until even
- Add soya sauce, oyster sauce, chicken stock and salt for taste.
- Mixture should be pasty, a bit thicker than pancake mix and not lumpy.
- If too thick, to adjust by adding water.
- Then transfer into 2 trays and steam for one hour.
- For garnishing, you can prepare and sprinkle fried shallots, slice red cut chili and cilantro.