

MALAYSIAN SAMBAL ROCK LOBSTER

RECIPE CARD

INGREDIENTS

SERVES 2 - 4 30+ MINUTES

180 GRAMS OF FRESH RED CHILLIES, DESEEDED AND CUT INTO SMALL PIECES

1 TABLESPOON OF TOASTED BELACAN (MALAYSIAN SHRIMP PASTE)

120 GRAMS SMALL SHALLOTS PEELED AND CUT INTO SMALL PIECES

SALT TO TASTE

2 TEASPOONS FISH SAUCE

2 ½ TEASPOONS SUGAR

½ LIME JUICED

3 STICKS OF LEMON GRASS

4 TABLESPOONS OIL

SAMBAL BELACAN AND SLICED SHALLOT SAUCE

3 RED CHILLIES (DE-SEEDED)

2 BIRD'S EYE CHILLIES (DE-SEEDED) - OPTIONAL

1 TEASPOON OF TOASTED BELACAN

2 SHALLOTS (THINLY SLICED)

1/8 TEASPOON OF SUGAR

SALT TO TASTE

8 TABLESPOONS OF WATER + TAMARIN PULP (SIZE OF A SMALL PING PONG BALL)

2 WHOLE RAW ROCK LOBSTER (400 - 500 GRAMS EACH), REMOVE THE HEAD AND DISSECT INTO PIECES

PREPARATION

TO CREATE THE SAMBAL PASTE

CUT THE BASE OF THE LEMON GRASS OFF AND PEEL THE OUTER LAYERS OF THE LEMON GRASS UNTIL YOU GET TO SOFTER PART AND THEN CUT THE LEMON GRASS INTO THIN SLICES

IN A FOOD PROCESSOR PLACE THE CHILLIES, SHALLOTS, BELACAN AND LEMONGRASS, BLENDING UNTIL A SMOOTH CONSISTENCY IS FORMED. YOU CAN ADD A SMALL AMOUNT OF VEGETABLE OIL TO ASSIST WITH BLENDING.

IN A HEATED PAN, PLACE 2 TABLESPOONS OF VEGETABLE OIL AND STIR-FRY THE SAMBAL PASTE. WHEN THE OIL SEPARATES FROM THE SAMBAL PASTE, ADD THE SALT, SUGAR AND FISH SAUCE AND CONTINUE TO STIR AND COOK ON A LOW HEAT.

ADD THE PIECES OF LOBSTER TO THE PAN AND CONTINUE TO STIR. TO PREVENT THE SAMBAL PASTE BURNING YOU CAN ADD A FEW TABLESPOONS OF WATER. CONTINUE STIRRING THE LOBSTER, ENSURING THAT EVERY PIECE IS GETTING COATED WITH THE SAMBAL MIXTURE.

PLACE A LID ON THE PAN AND COOK FOR APPROXIMATELY 2 MINUTES. REMOVE THE LID AND TURN EACH PIECE OF LOBSTER AND SPOON MORE SAMBAL PASTE ONTO THE NEWLY TURNED SIDES AND PLACE THE LID BACK ON THE PAN AND COOK FOR A FURTHER 2 MINUTES. AT THIS STAGE, YOU SHOULD SMELL A SWEETENED AROMA OF BURNT BANANA LEAVES AND LOBSTER. SERVE IMMEDIATELY WITH THE SAMBAL BELACAN AND SLICED SHALLOTS SAUCE.

SAMBAL BELACAN AND SLICED SHALLOT SAUCE

SOAK THE TAMARIN PULP WITH WATER FOR 10 MINUTES, THEN STRAIN THE MIXTURE IN ORDER TO EXTRACT THE JUICE AND DISCARD THE PULP. IN A FOOD PROCESSOR OR MORTAR AND PESTLE, POUND/BLEND THE RED CHILLIES, BIRD'S EYE CHILLIES, AND TOASTED BELACAN. ADD TAMARIND JUICE, SUGAR, SALT AND SLICED SHALLOTS TO THE MIXTURE. STIR WELL AND SET ASIDE.