Sambal badjak



Ingredients

1,5 kg

- 2 jars Bresc WOKchilli
- 10 cloves garlic
- 300 g Bresc Shallot chopped
- 10 candlenuts
- 20 g Bresc Ginger puree
- 20 g Bresc Lemongrass puree
- 100 g palm sugar
- 4g shrimp paste
- 0.5 dl Indonesian soy sauce, medja flavour
- salt

Used Bresc products



Bresc Chopped shallot 1000g



Bresc Green & red chilli WOK 450g



Bresc Lemongrass puree 450g



Ginger puree 450g

Preparation method

Brown the candlenuts in the oven at 180°C. Stamp them finely with a pestle and mortar. Braise the chilli with the shallot and the garlic. Mix the ginger, candlenuts, shrimp paste (trassi) and lemongrass. Add the sugar and Indonesian soy sauce and cook them with the other ingredients for a few minutes. Fill a glass jar with it.

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