



Chilli Lemak Udang, Crispy Kailan and Coriander Oil

Recipe by Jonathan
MasterChef Singapore Season 4

SERVES 1-2

PREP TIME 10-15MINS

COOK TIME 25-30MINS

INGREDIENTS

Local Prawn

8 pieces

Chilli Lemak Rempah

1 medium red onion

1 tsp belacan

1 small clove of garlic

1 chilli padi

½ inch ginger

3 kaffir leaves (without central vein)

Other Ingredients

100ml coconut milk

1 tbsp lime juice

1 tsp salt

1 tsp sugar

1 bunch coriander leaves

12 local kailan leaves (without central vein)

2 tbsp oil

½ tsp lime zest

METHOD

Local Prawns

1. Deshell prawns (leaving the tail shell on) then fry in hot oil till just cooked and remove. Char the prawns with a burner and set aside.

Chilli Lemak Rempah

1. Blend all rempah ingredients and fry in oil till it splits.
2. On low to medium heat, add in coconut milk and season with salt and sugar.
3. Add charred prawns and splash in lime just before serving. (Note: adding lime too early will make the dish bitter)

Coriander Oil And Kailan

1. Cook coriander leaves in 1/4 cup of oil on medium heat for 2 minutes and transfer to a blender. Sieve out the coriander with an extra fine muslin cloth to get the coriander oil.
2. Shred the kailan leaves and deep fry to get them crispy. Season with salt.

Plating

1. Plate by placing chilli lemak rempah sauce and displaying prawns with tails facing up. Next, drizzle coriander oil, top with lime zest and place crispy kailan to serve.