



# Sayur Lemak With Grilled Prawns

Recipe By Annette Tan,  
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**SERVES 4**   **PREP TIME 20MINS**   **COOK TIME 45MINS**

INGREDIENTS	METHOD
<p><b>12</b> tiger prawns</p> <p><b>2</b> packets local MEOD round bayam</p> <p><b>150g</b> dried prawns</p> <p><b>½ cup</b> cooking oil</p> <p><b>1 tbsp</b> coriander powder</p> <p><b>1.5 cups</b> coconut milk</p> <p><b>A pinch of</b> salt</p> <p><b>1</b> kaffir lime leaf, finely sliced</p> <p><b>For the Rempah:</b></p> <p><b>300g</b> shallots, peeled and roughly chopped</p> <p><b>1 tsp</b> belacan (preserved shrimp paste)</p> <p><b>10</b> red chillies, sliced</p> <p><b>50g</b> galangal (blue ginger), peeled and sliced</p> <p><b>20g</b> kunyit (turmeric root), peeled and sliced</p> <p><b>6</b> buah keras (candlenut)</p> <p><b>4 cloves</b> garlic, peeled</p> <p><b>2 stalks</b> lemongrass, white part only, sliced</p>	<ol style="list-style-type: none"><li>1. Prepare the prawns by removing only the centre shell, leave the heads and tails intact. Make a slit in the de-shelled middle part of the prawns and remove the veins. Rinse and set aside.</li><li>2. Cut the bayam into thirds and wash under running water. Drain and set aside.</li><li>3. Soak dried prawns in hot water for 10 minutes. Drain and reserve the soaking liquid. Set aside.</li><li>4. To make the rempah, place all the rempah ingredients in a blender and blitz to a fine paste.</li><li>5. Remove the rempah and place in a wok or a large saucepan.</li><li>6. Place the rehydrated dried prawns in the blender and blitz till they turn into a fine floss. Set aside.</li><li>7. Add cooking oil and coriander powder to the rempah and fry over medium heat for about 30 minutes. The rempah will absorb all the oil at first and release the oil when it is fully cooked.</li><li>8. When the rempah is cooked, remove four tablespoons from the pan and set aside.</li><li>9. Add the dried prawn floss to the rempah in the pan and stir-fry over medium heat for 2 minutes.</li><li>10. Add ½ cup of the dried prawn soaking liquid to the pan, along with the bayam.</li><li>11. Stir and reduce heat to low. Add a cup of the coconut milk and stir, ensuring that the vegetables are coated. As the vegetables cook and wilt, add more coconut milk, according to your taste.</li></ol>
<p><b>For the Prawns:</b></p> <p><b>2 tbsp</b> Cooking Oil</p> <p><b>½ tsp</b> Salt</p>	<ol style="list-style-type: none"><li>12. Bring to a slow simmer and taste. Add salt, if necessary. Give it a stir and take off the heat.</li><li>13. Meanwhile, rub 1 tablespoon of oil onto a foil lined tray and pre-heat your oven to 180°C.</li><li>14. Sprinkle salt over the prawns and fill the split centre of each prawn with a little rempah.</li><li>15. Drizzle a tablespoon of oil over the prawns and bake in the oven for 12 minutes.</li><li>16. To serve, ladle the vegetables and gravy onto shallow bowls or deep plates and top with a few grilled prawns. Garnish with finely sliced lime leaves.</li></ol>

RECIPE SHARED BY

**SFA in collaboration with Cold Storage**