



Sambal Terasi Goreng

This simple sambal is the most common of the many sambals found throughout Indonesia. Sambal means chilli sauce and terasi is Indonesia's pungent shrimp paste, virtually identical to Malaysian belacan and similar to Thai gapi. It will keep refrigerated for a week. Generally the smaller the chilli, the hotter it is. If your small red chillies are very small, use 30g, if they're a bit plumper, you can use 40g. For a milder sambal, use 20g small red chillies and 1 large red chilli with the seeds removed.

Makes ¼ cup



INGREDIENTS

- 1 tablespoon vegetable oil
- 1 small red shallot (about 20g), halved and peeled
- 30–40g small red chillies, stems removed
- 1 clove garlic, peeled
- 40g chopped tomato
- ½ teaspoon salt flakes, or more to taste
- ½ teaspoon shaved gula jawa, or more to taste
- 1 teaspoon terasi/belacan, toasted
- 1 teaspoon lime juice, or more to taste

METHOD

1. Heat a wok or small frying pan over medium–high heat.
2. Add oil, then shallot and fry for a minute or 2, stirring often, until starting to colour.
3. Add chillies and garlic and continue frying for a further minute or so, until lightly charred; have a lid or splatter guard handy in case it spits.
4. Add tomato and cook for a further 30–60 seconds, until softened.
5. Place in a mortar with salt and gula jawa and pound and grind into a coarse paste; alternatively pulse briefly in a food processor.
6. Add terasi and pound to combine well.
7. Stir in lime juice.
8. Taste and add more salt, gula jawa or lime juice if you like.