



Udang Bakar

I love the presentation of these prawns ('udang' in Indonesian) with their heads and tails intact but the meat easily accessible. Baking them this way, for just a few minutes at high heat, ensures the meat remains firm and juicy while still being perfectly set. Use this versatile sambal rujak marinade on any crustaceans including bugs, rock lobsters or marron, all of which would be best split in half and left in the shell for cooking. Prawns are graded by an old system referring to how many are in a pound, large prawns are U10, meaning there are 10/lb or about 20/kg.

Serves 2



INGREDIENTS

- 6 large green prawns (U10)
- 1 small clove garlic, crushed
- Vegetable oil, for oiling
- Steamed jasmine rice, for serving
- Lime wedges, for serving
- Sambal oelek or Sambal Terasi, for serving

Sambal Rujak

- 2 teaspoons tamarind liquid
- 1 teaspoon kecap manis
- ½ teaspoon sambal oelek
- ½ teaspoon shaved gula jawa
- ¼ teaspoon terasi/belacan, toasted

METHOD

1. Make Sambal Rujak: Combine all ingredients.
2. Peel the body shells off the prawns, leaving heads and tails intact.
3. Split them deeply down the back to butterfly them without cutting all the way through, remove digestive tract and trim off any long feelers. Set aside.
4. Add garlic to Sambal Rujak and rub all over the prawn meat, place on an oiled wire rack, in a baking dish.
5. Cover and set aside at room temperature for 15–30 minutes or refrigerate for up to 4 hours. If refrigerating, return to room temperature for 30 minutes or so before cooking.
6. Preheat oven to 200°C.
7. Place baking dish in the oven and cook for 5 minutes.
8. Remove from oven and arrange on a platter.
9. Serve with steamed rice, lime wedges and sambal oelek or Sambal Terasi on the side.