



Sayur Labu Siam (Chayote in Spicy Coconut Stew)

Difficulty: Easy

Servings: 4

Preparation Time: 20 mins

Cooking Time: 30 mins

Ingredients

15ml Cooking Oil

200ml Coconut Cream

200ml Water

1 Lemongrass Stalk

3g Bird's Eye Chillies (Chilli Padis)

2 Fresh Bay Leaves

6 Cherry Tomatoes

5g Chilli Powder

5g Galangal

10g Fresh Tumeric

15g Garlic

20g Candlenuts

20g Fermented Soy Beans

30g Large Red Chillies

30g Shallots

100g French Beans

600g Chayote (Labu Siam)

To taste Salt

To taste Sugar

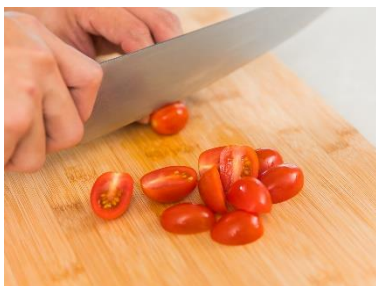
To taste White Pepper Powder

Method

1. Peel and deseed labu siam. Slice into approximate thickness of 1 to 2cm.



2. Slice cherry tomatoes in halves. Cut the white portion of lemongrass stalk away and smash the remaining lightly.



3. Slice french beans diagonally. Deseed and slice large red chillies into desired thickness. Slice chilli padis into halves.





4. In a blender container, add sliced red chillies, sliced cherry tomatoes, turmeric, shallots, galangal, garlic, candlenuts, sliced chilli padis and fermented soy beans.



5. Blend ingredients into paste using your Hand Blender.



6. In a lightly heated pan, add cooking oil and lemongrass stalk. Fry for about 2 to 5 minutes, until golden brown.



7. Add bay leaves and blended paste. Continue frying for about 6 to 8 minutes until fragrant and dry.

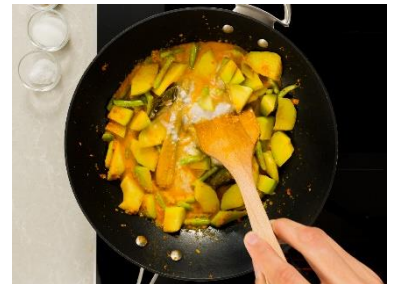


8. Add labu siam, french beans and chilli powder. Toss lightly.





9. Add water and stir. Add coconut cream. Stir and cook for 5 to 10 minutes, until preferred vegetable texture.



10. Season with salt, sugar and white pepper powder to taste.





11. Serve with coriander leaves. Enjoy.

