



**BOSCH**  
Invented for life



## Sambal Sauce

### Overview

Difficulty Medium

Servings 1-2

Preparation Time 0 mins

Cooking Time 15 mins

## Ingredients

- 20 dried red chillies
- 1/3 cup of shallots
- 3 tablespoons of garlic
- 1/2 cup of toasted dried shrimps
- 5 fresh red chillies
- 2 tablespoons of olive oil
- 3 tablespoons of tamarind juice
- 3 tablespoons of brown sugar

## Methods

1. Put the (pre-soaked) dried chillies, shallots, garlic, toasted dried shrimps and the fresh red chillies into the Bosch hand blender. Blend them all together.

2. Heat up a pot and add a little olive oil. Fry the sambal mix and stir continuously until you see a layer of red oil. Lastly add in the brown sugar and tamarind juice.

## Product Used

### Versatile and convenient kitchen assistant

Hand blenders are not only compact, simple to use and easy to clean, but also come with multiple accessories for chopping and blending – making them great for quick and convenient food preparation.

