

# Lemak Siput



The Asian counterpart to Escargots, Lemak Siput is a traditional Peranakan dish of sea snails cooked in a spicy coconut gravy infused with chilli padi and lemongrass.

## Ingredients:

### To blend:

120g Shallot  
20g Garlic  
15g Ginger  
70g Red chilli  
20g Turmeric

1kg Siput sedut  
1 Assam skin  
2 Lemongrass  
(pounded)  
4 Red chilli padi  
5g Dried shrimp  
300g Coconut milk  
300g Water

### To finish:

Mint leaf  
Laksa leaf  
Turmeric leaf  
Potato leaf  
Taro stem  
Fresh coconut milk

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## Methods:

1. Blend shallot, garlic, ginger, red chilli and turmeric together.
2. Fry in a pot till fragrant.
3. Add in assam skin, chilli padi, dried shrimp and pounded lemongrass.
4. Fry till fragrant.
5. Add in coconut milk and water and bring to simmer for 10 minutes.
6. Add in siput, cook for 10 minutes.
7. Add in mint leaf, Laksa leaf, sliced turmeric leaf, potato leaf, taro stem and fresh coconut milk to finish.