

A recipe from

DAD'S CHILE COOKBOOK



Heat Rating:



Nonya Sayur Lemak (Coconut Veggies)

Nonya vegetable dishes are like nothing I've ever had before. Maybe it's the unusual pairings, or the exotic spices and coconut cream. Whatever; it's wonderful!

Spice Paste

*1 tsp dried prawns
1½ to 2 oz blanched almonds
2 red Thai chiles (or Serranos), sliced
½ inch fresh ginger, peeled, sliced
4-5 shallots, peeled, halved
½ tsp turmeric powder
½ tsp belachan (dried prawn paste)*

*1 carrot
1 slender Asian eggplant
1 small jicama, peeled
12 fresh green beans
¼ small cabbage
8 oz firm tofu, drained
oil, for shallow frying (3-4 Tbsp)
2¼ cup water
¾ cup coconut cream
1 tsp salt*

Grind the spice paste ingredients in a blender, adding a little oil if needed to prevent binding. Set aside.

Quarter the carrot and eggplant lengthwise, then cut into strips about 1½ inches long. Slice the jicama and beans into strips of about the same size. Slice cabbage into bite-sized chunks. Toss veggies together; set aside.

Pan-fry the tofu in the oil in a large skillet or wok. When tofu is golden-brown (3 minutes on each side), remove from oil and set aside to drain on paper towels. Cool, the cut into 8-10 cubes.

In the same skillet, stir-fry the spice paste for 5-7 minutes over medium-high heat. When very fragrant, add water and coconut cream and bring slowly to a boil. Add veggies and season. Stir and bring to a boil. Reduce heat, add tofu and simmer, uncovered, for 5-8 minutes, until veggies are just cooked. Serve hot with rice or noodles.

Yield: About six servings

Preparation time: 40 minutes

Cooking time: 30 minutes

