



Sambal Sotong

Sambal Sotong is a popular south east Asian hawker dish, often eaten for breakfast or lunch. The sambal should be VERY hot, with very simple accompaniments. **serves 2**

- 1 large squid hood, weighing about 250g

Sambal ingredients:

- 1 tbsp oil
- 1/2 white onion
- 1/2 tsp each of salt and sugar
- 6 dried birds eye chillies (or more to taste)
- 1 tsp shrimp paste
- 4 cloves garlic
- 1 stalk lemongrass, chopped
- thumb-sized piece of ginger

Place all the above in a blender to create a smooth paste, then add:

- 1 tbsp each of soy sauce, sweet chilli sauce, lime juice & tomato ketchup

To garnish

- 1 fresh mild red chilli, finely chopped
- lime quarters
- cucumber, peeled and cut into crescents
- 1 hard-boiled egg, quartered
- Crushed peanuts (salted or unsalted)
- 2 tbsp crunchy peanut butter, mixed with 1 tbsp soy sauce (easier if microwaved!)

1. Cut the squid hood down one side and open it out flat.
2. Criss-cross the squid diagonally with a sharp knife to make a diamond pattern.
3. Then cut the squid into thin strips approximately 3cm long, and set aside.
4. Heat the sambal and bring to the boil, then simmer to thicken. This can be made in advance.
5. Add the squid to the sambal and cook for a minute or two until the squid starts to curl.
6. Add a squirt of lime juice and the fresh chilli.
7. Serve immediately with plain rice and the garnishes on the side.