



bit spicy

Serundeng

Serundeng is a really hot sauce/relish, bursting with [South East Asian flavours](#) such as prawn paste, peanuts and coconut. Because it is so pungent, you only need a small amount to liven up simple dishes such as egg fried rice. The quantity below makes a generous amount, so freeze leftovers (heat through before serving cold) or keep in the fridge for a week.

INGREDIENTS

- 250g/8oz desiccated coconut
- 1 tsp each cumin and coriander, ground
- 1 tsp shrimp paste
- a small onion, finely chopped
- 1 tbsp tamarind paste or 1 ice-cube (see glossary)
- 2 cloves garlic, crushed
- 1 tsp crushed fresh ginger
- 3tbsp peanut oil
- 1 tsp salt
- 1 heaped tbsp crunchy wholemeal peanut butter
- 1 tbsp crushed dried chillies - the hotter the better!

RECIPE

1. Fry the onion gently in the oil until softened,
2. Add all the other ingredients and cook gently until golden brown, stirring continually to prevent burning. You'll know when it's ready because the smell will be really powerful!
3. Leave to cool before serving, with rice or noodles.