

## kangkung belacan



\* Kangkung Belacan is healthy, spicy and full of flavour!

\*Kangkung is a water spinach. In Australia it is also known as Ong Choy.

\* Belacan (also known as *belachan* and *blachang*) is a shrimp paste sold in blocks and is made from tiny shrimp, which Wikipedia claims “*are mashed into a paste and buried for several months. The fermented shrimp are then dug up, fried and hard-pressed into cakes.*”

Mmmm. Tasty.

To most Westerners the smell of the paste (even when cooking) is pretty horrid, but it delivers such a rich, salty flavour to the food that it's worth a little unpleasantness during the cooking process.



# Kangkung Belacan

## *Ingredients:*

500g kangkung, washed and chopped roughly

80g dried shrimp, soaked & drained

1cm piece belacan

2 red chillies, finely chopped

2 garlic cloves, finely chopped

1 shallot, finely chopped

1 teaspoon soy sauce

¼ teaspoon palm sugar

oil, for frying

***Method:***

1. With a mortar and pestle, form a paste using the belacan, dried shrimp, garlic and chillies.
2. In a large wok, heat only a little oil and fry paste with shallots until fragrant.
3. Add sugar and soy sauce and combine
4. Add kangkung and stir fry until wilted. Add a few drops of water if needed to moisten the sauces, which should coat the greens but not contain too much liquid.
5. Serve with rice as a side dish.

