


Sambal Petai



eikon® e2s

 00:40





This recipe is available for:

- eikon® e2s HP (2000W)
- eikon® e1s

Accessories:




Half Size Cooking Tray 32Z4090 (Black), 32Z4094 (Green)

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-  275 °C
-  Chilled 4°C
-  1 Portion
-  From Raw




Stage 1

Place the Beans

-  00:20
-  10 %
-  100 %

Stage 2

Add the Prawns

-  00:20
-  100 %
-  50 %

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Ingredients

- 10 g Shrimp Paste
- 10 ml Oil
- 15 g Garlic blended
- 10 g Ginger blended
- 50 g Red Chilli blended
- 50 ml Tamarind Juice
- 70 g Stinky Beans
- 30 g Prawns peeled
- 1 pinch Salt

1. Food Preparation

Sear the shrimp paste in a hot pan and keep aside. Add the oil in another hot pan and sauté the garlic and ginger until fragrant. Add the chilli and shrimp paste, cook for 5 minutes, add tamarind juice and cook for another 5-10 minutes. Chill the sauce for at least 1 hour. Mix the beans with the sauce. Salt the prawns. Place the beans and the prawns each on one of the 2 trays.

2. Cooking Instruction

Cook as per oven profile.

3. Food Serving Instruction

Remove the cooked food from the trays and serve.