

## Sambal Petai



**eikon® e1s**

**01:15**

This recipe is available for:

- eikon® e2s HP (2000W)
- eikon® e1s

Accessories:

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

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- 260 °C
- Chilled 4°C
- 1 Portion
- From Raw

### Stage 1

- Place the Beans
- 00:45
  - 10 %
  - 100 %

### Stage 2

- Add the Prawns
- 00:30
  - 100 %
  - 60 %

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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.