



Ingredients :

- 1 cucumber
- 1 small pineapple not too mature

- 3 red or green fresh chili
- 2 tablespoons of chopped peanut

The sauce:

- 3 tablespoons of vinegar Chinese
- 2 tablespoons of sugar
- 2 teaspoons of Ulek sambal chilli or fresh crushed
- 2 teaspoons of belacan shrimp paste or dried
- salt and lemon juice

Preparation :

Peel the cucumber and cut into julienne.

Peel the pineapple, remove core and dice.

Deseed the chili and mince.

Mix the cucumbers, the pineapple and chilis in a bowl and season with salt.

Wrap the belacan in aluminum foil and broil 5 minutes on each side on grill or over hot coals.

Mix the belacan in vinegar, add sugar, pepper, salt and lemon juice to taste. Mix to pineapple and to cucumber.

Sprinkle chopped peanut and serve.

Tips: It can also serve the sauce separately and add 1 teaspoon of tamarind paste and of palm sugar.

Anecdote : In Malaysia and Singapore, the term "Rojak" is used as an expression for talk of an eclectic mix, the word describes the multi-ethnic character of Malaysia and Singapore society. In Indonesia, the Rujak is an essential part of prenatal tradition. The Rujak is made on this occasion, and is served to the mother and to her guests, mainly to her friends. It is said that if the entire of to Rujak has a sweet taste, the child will be a girl, and if it is spicy, the baby is a boy.

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