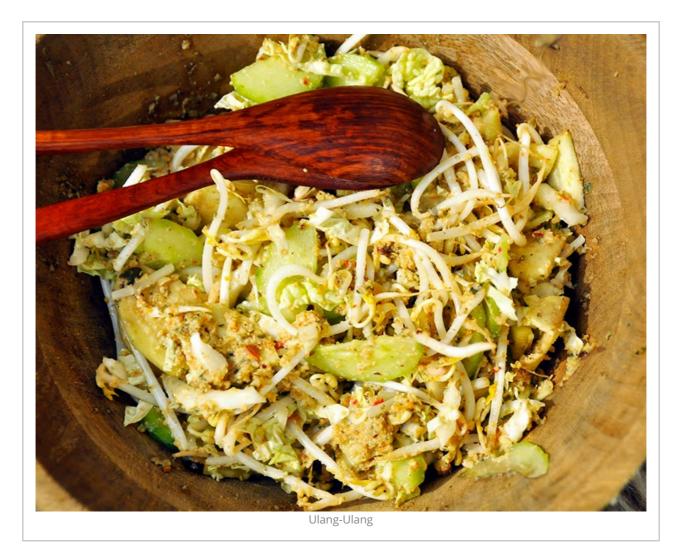
Ulang-Ulang (Ambon)

e pisangsusu.com/ulang-ulang-ambon/

Pauline Chavannes de Senerpont Domis August 2, 2018



This is again a fantastic salad from Beb Vuyk's Groot Indonesisch Kookboek. This ulangulang is a delicious crispy and slightly spicy Indonesian salad. I use seeds instead of almonds because my husband has a nut allergy.

If you leave the trassi out, this dish is also **vegan**!

This ulang-ulang is ready in **20-30 minutes** and enough for **4 people**.

Ulang-Ulang (Ambon) #447 translated from Beb Vuyk's Groot Indonesisch Kookboek, page 360.

Ingrediënts

- 1 medium eggplant (aubergine)
- 1/2 cucumber

- 100 grams of bean sprouts
- 100 grams of cabbage
- 100 grams of kenari, to be replaced by almonds
- 2 tablespoons of vinegar

Herbs

- 2 tablespoons of chopped onions
- 2 chopped up cloves of garlic
- 2 teaspoons of sambal terasi (chili salsa with shrimp paste)
- 1 teaspoon of Javanese sugar
- salt
- 1. Clean the vegetables.
- 2. Peel the cucumber and eggplant.
- 3. Cut both and the cabbage into small pieces.
- 4. Rub onions, garlic, sambal, sugar and salt together with the peeled almonds and dilute this paste with the vinegar and if necessary with another tablespoon of water.
- 5. Mix the raw vegetables with it.



Beb does not say which **cabbage** she uses, that means everything is possible. I love cabbage, especially raw. I use Chinese cabbage this time. It is tender and can be eaten as a firm lettuce. But a crispy white or curly savoy cabbage is also great in this salad; always cut finely.

Beb says 'medium eggplant'. Mine is pretty big, so I use half of it.



Nut allergy

My husband is allergic to nuts and almonds. Beb uses kenari nuts (a softer and sweeter type of almond). I replace this with my homemade muesli mix of only seeds. We normally eat this with yogurt, but now I roast them for a while so the seeds get a nutty flavor.

In my pan I have pumpkin seeds, oatmeal and a few sunflower seeds.

Bumbu (spice paste)

I place the roasted seeds in a jug together with the **onions**, **garlic**, **sambal**, **sugar** and salt and blend it with my emersion blender.



My **sambal trassi (terasi)** is finised, so I add 1/3 of a chili pepper with half a teaspoon of trassi (fermented shrimp paste) to the bumbu.

I add the **vinegar** and another tablespoon of **water** during mixing.



It quickly turns into a beautiful **pasta**. This is the dressing of the salad.



I chopped my **cabbage**, **cucumber** and **eggplant** (**aubergine**) and mixed it with the **bean sprouts**.

Now simply mix the 'sauce' with the rest and there you have it: ulang-ulang salad. We eat this lovely salad with <u>crispy fried tofu</u> or next to a tender <u>meat dish</u>. Selamat Makan!