

Sambal Goreng Krecek

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Preparation: 15 to 30 minutes

Cooking: More than an hour

Yield: 2 porsi

Cuisine: Indonesian

Meal: Side Dishes

Season: Winter

Krecek fried chili is a processed cowhide with an Indonesian spicy flavor

Bahan

100 g	Tolo
beans	
1	Lemongrass
300 ml	
Water	
3	Bay Leaves
7 g	Curly
Chili	
3	Lime Leaves
14 g	Onion,
large	6
g	Chili
9 g	Garlic
cloves	20
g	Cayenne Pepper
5 g	
Candlenut	30
g	Brown sugar
7 g	
Kencur	200
g	Krecek
12 ml	Cooking
oil	500
ml	Coconut milk
12 g	
Galangal	

Directions

Boil the tolo beans that have been soaked overnight.

Blend all ingredients, then stir-fry until fragrant.

Mix the ingredients into the frying pan, wait until they are slightly withered.

Add chillies, brown sugar, tolo beans and krecek, stir-fry for a while and then add coconut milk. Cook until the coconut

milk shrinks.

Lift and serve.