



Sambal Seafood

A spicy barbeque seafood dish flavoured with sambal.

Ingredients : (Serves: 2-3)

Tungsan/ Straits Story Sambal Tumis	80g
Water	30ml
Seafood (Stingray/ Squid/ Prawns)	250g
Red Onion (Sliced)	1 no

COOKING METHOD

1. Premix Sambal with water. Stir thoroughly and set aside for use.
2. Barbecue Seafood until 70% cooked. Spread premix (Step 1) over seafood and continue to barbeque.
3. Garnish with Red Onion, heat up for a while before serving.

NOTES

1. Sambal Tumis can be use as a barbecue, grilling, glazing sauce. Highly recommended for seafood such as prawns, squid and stingray.
2. This Sambal Tumis can be used as its own as a condiment for noodle-based dishes or as an additional ingredient to cook Fried Rice and many more other dishes.
3. No hard and fast rules in cooking, adjust or add in other ingredients to suit your tastes!



参岬海鲜

以参岬辣椒调味的香辣烧烤海鲜。

用料: (2-3 人份)

唐山/南洋之宝 参岬辣椒	80 克
水	30 毫升
海鲜 (魔鬼鱼/鱿鱼/虾)	250 克
红洋葱 (切片)	1 颗

煮法

1. 将参岬辣椒与水混合。充分搅拌，备用。
2. 烧烤海鲜，直至七分熟。将预拌料（步骤 1）涂抹在海鲜上，继续烧烤。
3. 用洋葱装饰，加热一会儿后即可上桌。

备注

1. 参岬辣椒可用作烧烤、烤肉和刷酱。强烈推荐用于海鲜，如虾、鱿鱼和魔鬼鱼。
2. 参岬辣椒也可单独用作面条类菜肴的调味品，或作为炒饭和各种菜肴的附加配料。
3. 烹饪没有硬性规定，可依据个人口味适当调味和搭配其它配料!