



EON Foundation
Growing healthier communities

Sauces

SAUCES

BLACHUNG SAUCE

THIS MEAL SERVES **EIGHT PEOPLE**



INGREDIENTS

- ½ cup seeded chillies, thinly sliced
- 1 tablespoon Belacan (shrimp paste), found in Asian food stores
- 2 tablespoons of sugar
- 2 tablespoons of lime juice
- 1 teaspoon of salt
- ½ cup of fresh coriander, roughly chopped
- 1 teaspoon of ground cumin
- 4 tablespoons of chilli flakes
- 1 cup of sweet chilli sauce
- 1 cup of vinegar

COOKING METHOD STEP BY STEP

1. Toast Belacan in a wok or pan on low heat for 2-3 minutes.
2. Chop chillies and place in mortar with coriander, chilli flakes, cumin and toasted Belacan. Pound with pestle until ingredients are fine.
3. If you don't have a pestle and mortar, chop all ingredients up on a chopping board and squash with the back of a knife to bring out all the flavours.
4. Transfer into a small pan, add salt, sugar and lime juice, vinegar and sweet chilli sauce, mix well, and cook over low heat until it thickens.
5. Place in jars and store in fridge.