



## SPICY SLICED CUTTLEFISH

PREPARATION TIME: 15 MIN

### INGREDIENTS:

- 1 cuttlefish, cut into strips
- 1 tablespoon of tamarind mix with 1 tablespoon of water
- 1 teaspoon sugar
- Pinch of salt

### SPICE PASTE (GROUND)

- 4 fresh red chillies
- 10 dried chillies (soak in hot water till soft, drained)
- 2 cloves garlic
- 1-inch turmeric
- 10 shallots
- 1 teaspoon belachan
- 1 stalk lemongrass

### INSTRUCTIONS:

1. Ground all the ingredients in the food processor into a paste
2. Heat 2 tablespoon of oil on low heat, stir fry the paste until the oil oozes from the paste, separated from the oil
3. Add in cuttlefish strips, stir fry till cook, about 1 - 2 minutes
4. Add tamarind juice, sugar and salt, adjust to desired taste. Serve hot.