

Spicy Balado Potato



Indonesian popular side dish with potatoes and shrimp. Balado is a spicy paste made of Indonesian traditional spices.

Materials

- 300 grams of Prawns, Peeled, with tails
- 200 grams of Whole potatoes, square cut
- 2 Bay leaf
- 1 Galangal, 1 cm only
- 2 teaspoons of Brown sugar
- 1 teaspoon of Table salt
- 200 milliliters of Coconut milk
- 0.50 teaspoon of Tamarinds, water
- 1 teaspoon of White vine vinegar
- 8 Red hot chili pepper, curly and red hot
- 6 Shallots
- 2 Garlic clove

How To Make

- Puree the seasoning such as curly red chili, red chili, shallot and garlic.
- Heat the cooking oil. Sauteed the puree seasoning, bay leaf and red chili. Cook until fragrant.
- Add the prawn, wait until turn the color. And then add the potatoes, mix well. Pour the coconut milk, add the salt and sugar. Mix well.
- Add the tamarind water. Cooked and stir until seasoning was percolate. Serve.