



NONA's Special Ingredients

NONA Ketupat Ala Nasi Ayam/Nasi Lemak, cooked, chilled and cut into cubes

Ingredients:

6 flower crabs, cleaned and halved
8 stalks long bean, cut into 2-inch pieces
2 tofu, cut into cubes and fried
50g beancurd sheets, cut into 1-inch pieces and soaked in water
1 large carrot, cut into bâtonnets
1 small carrot, cut into bâtonnets
2 tempeh, diced
¼ cabbage, cut into 2-inch cubes
1.5l coconut milk
1 cup water
1 handful glass noodles
4 stalks lemongrass, pounded
2 inches galangal, pounded
1 tamarind slice
Cooking oil
Salt
Sugar

Blended Ingredients:

1 large red onion
6 shallots
5 cloves garlic
5 red chillies
4 bird's eye chillies
1 inch turmeric
1/3 cup dried shrimps, soaked in hot water
¼ cup anchovies, soaked in hot water

Sambal ingredients

Cooking oil
1 cup dried chilli paste
3 red chillies, ground
4 bird's eye chillies, ground
5 cloves of garlic, ground
10 shallots, ground
1 tablespoon belacan bakar
4 tablespoons sugar
Salt

Garnish Ingredients:

Coriander, chopped
6 hard-boiled eggs, cut into quarters

Instructions (Sambal)

1. Heat some oil in a pan and sauté the dried chilli paste.
2. Then, add all the ground ingredients and belacan, sauté until fragrant and crisp. Add sugar and salt. Turn off the heat and let cool. Set aside.

Instructions (Lontong Gravy):

1. Heat some oil in a wok and sauté all the blended ingredients until fragrant and crisp.
2. Add water and tamarind slices in a pot, then let it boil. Once boiled, add coconut milk followed by sugar and salt to taste.
3. Continue boiling for another 5 minutes. Add in flower crabs, then cover the pot and cook the crabs at medium heat for 6 minutes. Remove the crabs and set aside
4. Add all the vegetables along with galangal, lemongrass, tofu, beancurd sheets, tempeh and glass noodles. Boil until everything is fully cooked.
5. Remove from heat and serve with Ketupat Ala Nasi Ayam or Ketupat Ala Nasi Lemak NONA, crab, sambal, and garnish.