

NONA Korean Style Ketupat



NONA's Special Ingredients

NONA Ketupat
NONA Oyster Sauce
NONA Sesame Oil

Ingredients:

1 small bowl large dried anchovies
4 pieces dried seaweed
2 tablespoons chilli sauce
2 tablespoons chilli powder
2 boiled eggs
1 tablespoon brown sugar
6 shrimp balls, boiled
4 cups water
Onions
Spring onions
Cucumber, sliced

Instructions:

1. Boil ketupat until fully-cooked, then cut ketupat into long pieces (resembling rice cake/tteokbokki).
2. To make the Korean-style sauce, boil a pot of water, then add in anchovies and seaweed. Cook for another 15-20 minutes until fragrant.
3. In a bowl, add chilli sauce, chilli powder, brown sugar, **NONA** Oyster Sauce and **NONA** Sesame Oil. Mix until the ingredients combine to become a paste.
4. Remove the seaweed and anchovies from the pot, then add in the paste. Stir well.
5. Add boiled shrimp balls, boiled egg and spring onions.
6. Once the Korean sauce is well-combined, add in **NONA** Ketupat into the pot and stir gently.
7. Serve **NONA** Ketupat with cucumber slices and **NONA** Cendol Pudding.