

# NONA Sotong Percik



## NONA's Special Ingredients

NONA Kicap Lemak Manis

### Ingredients:

400g squid  
400ml coconut milk  
1 piece tamarind slice  
3 stalks lemongrass (white part only)  
1 stalk lemongrass, sliced  
Salt

### Blended Ingredients:

1 large onion  
5 cloves shallots  
6 dried chillies, boiled  
1 inch ginger  
6 cloves garlic  
4 bird's eye chillies  
3 red chillies, seeded and chopped  
3 candlenuts

### Instructions:

1. Marinate squid using NONA Kicap Lemak Manis and salt for 30 minutes.
2. Heat some oil in a pan, then sauté the blended ingredients and lemongrass until fragrant. Add more oil if necessary.
3. Add coconut milk, tamarind slice, some water, and stir until well-combined. Add salt and sugar to taste, then stir until sauce thickens.
4. Heat up a grill pan with some oil. Add the marinated squid and grill approximately for 1 minute.
5. Brush some sauce over the squid and grill for another 2 minutes. Flip the squid over, then brush it with more sauce.
6. Garnish with lemongrass slices and serve.