WILL MEYRICK

SINGAPORE / SINGAPORE STREET FOOD

SAMBAL PADAS

Sambal padas is a fresh red chilli sambal from the Malay and Padang rice table: red chillies, shallot, garlic and tomato cooked briefly in oil and sharpened with lime. Spoon it over fish, fried chicken or rice.



SERVES	PREP	COOK	TOTAL	DIFFICULTY	SPICE
8	15 min	15 min	30 min	Easy	Very hot

INGREDIENTS

FOR THE SAMBAL

- 15 large red chillies, half of them seeded
- 8 red bird's eye chillies
- 8 shallots
- 4 garlic cloves
- 2 ripe tomatoes, chopped
- 100 ml neutral oil
- 1 tbsp tamarind paste
- 1 tbsp calamansi or lime juice
- 1 tsp sugar
- 1 tsp salt

METHOD

POUND

1. Pound the chillies, shallots and garlic to a coarse paste. Leave some seeds and pieces whole.

COOK

2. Heat the oil in a wok over medium heat. Add the paste and fry for 5 minutes, until it smells sweet and not raw.
3. Add the tomatoes, tamarind, sugar and salt. Cook for 8 minutes, stirring, until the tomato breaks down and red oil comes to the surface.

FINISH

4. Take off the heat, stir in the calamansi juice and cool. Serve at room temperature.

USEFUL SHORTCUTS FOR HOME COOKS

Use a mortar or the pulse button. A smooth sambal loses its character.

Keep it in a clean jar under a layer of oil in the fridge for up to 2 weeks.

For a hotter sambal, leave all the seeds in.

Padang rice at Sabar Menanti comes with a small white dish of red sambal on the side. Will puts some of this sambal padas on his fish, where it meets the raw shallot and the kecap manis.Padas simply means hot. It is the fresh, coarse red chilli sambal you spoon over everything else on the table: rendang, fried chicken, fish…