

Serving the best “Citarasa Kampung” during Ramadhan

RECIPE 1: Ketupat Sotong

PORTION SIZE : 10 PAX



RECIPE:

QTY	NO. OR WT. UNIT	INGREDIENTS
1	Kg	Squid (whole with head)
500	Gm	Glutinous rice
2	Ltr	Coconut milk
10	Gm	Fenugreek
25	Gm	Shallots
25	Gm	Garlic
15	Gm	Salt and sugar
		Bamboo skewer- used to attach the squid head and body part.

PREPARATION:

<ul style="list-style-type: none"> • Clean the squid and separate the body from the head.
<ul style="list-style-type: none"> • Soak glutinous rice overnight. Mix it with a pinch of salt, strain and steam the glutinous rice. When the glutinous rice is cooked, put it a side for a while, allowing it to cool off.
<ul style="list-style-type: none"> • Stuff the glutinous rice inside the squid until it is half full and re-attach the head. Next, jab the bamboo skewer into the squid (make sure the head and body are properly attach). Slice shallots and ginger. Heat the pot and add coconut milk, fenugreek, shallot and ginger, together with salt and sugar in accordance with ones taste.
<ul style="list-style-type: none"> • Put the stuffed squid into the boiling gravy and let it cook until the gravy thickens.
<ul style="list-style-type: none"> • Cut the squid into two or three portions (according to ones preference) and serve on a platter.
<ul style="list-style-type: none"> • Lastly, pour the gravy onto the squid.