

Sambal with kick



Posh Nosh

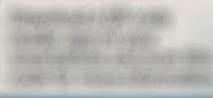
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The heat is on. It's been a hot week so far. If the mercury continues to rise, I might have to consider getting a fan or aircon. But there's one way to cool down without turning on the AC: Sambal. It's a spicy condiment that's perfect for dipping, or as a topping for rice, noodles or even meat. It's also great as a marinade for fish or chicken. And it's super easy to make at home.

For this week's sambal, I'm using a mix of red and green chilies, along with some garlic, ginger and lime juice. It's a simple recipe that you can adjust to your taste.

RECIPE

Groundnut oil, 100g
Red and green chilies, 100g
Lime juice, 100ml



Method: Heat oil in a pan over medium heat. Add chilies and lime juice. Cook until the chilies are soft.

Remove from heat and let it cool. Once cooled, add groundnut oil and mix well. This will help to bind the ingredients together.

Finally, add salt and sugar. Mix well until everything is well combined. This is your sambal.

It's best to eat it within a few days, as it tends to go off quickly.

Storage: Store in an airtight container in the refrigerator for up to 5 days.

Notes: You can add other ingredients like onions, tomatoes or even fish sauce to your sambal if you like.

Yield: This sambal makes about 100g. It's perfect for dipping, or as a topping for rice or noodles.

Source: www.taste.com.sg/recipes/sambal-with-kick



Creamy, cheesy finds

This week's cheese finds: The cheese that has been around since the 1950s, the cheese that's been around since the 1980s, and the cheese that's been around since the 1990s.

First up is the cheese that's been around since the 1950s. It's called "The Original" and it's made from cow's milk. It's a soft cheese with a creamy texture and a mild flavor.

Secondly, we have the cheese that's been around since the 1980s. It's called "The New" and it's made from goat's milk. It's a hard cheese with a sharp flavor and a crumbly texture.

Finally, we have the cheese that's been around since the 1990s. It's called "The Trendy" and it's made from sheep's milk. It's a soft cheese with a creamy texture and a tangy flavor.

These cheeses are all delicious, but they're not the only ones worth trying. There are many more cheeses out there, so why not give them a try? You never know what you might find!

Pomegranate heat-buster

Slowly but surely, my fridge is being colonised by bottles and cans. Yup, the unrelenting heat makes me extra thirsty and so I am stocked with tonic water, small bottles of sparkling sake and cider.

At 4 per cent alcohol, Brothers Toffee Apple Premium Cider does not pack too much of a boozy punch. It is, however, thoroughly refreshing, especially when battling the mugginess that envelops Singapore this time of the year. If the Toffee Apple part gives you pause, don't worry, it is not too sweet at all. There is just a hint of toffee to keep things interesting.

Brothers Toffee Apple Premium Cider, \$9 for a 500ml bottle, from Huber's Butchery, 18A Dempsey Road, tel: 6737-1588, open: 9.30am to 8pm (weekday), 9.30am to 7pm (weekend)

