



## Fermented Soya Bean [tempe] sambal

NIBBLEDISH CONTRIBUTOR

### Ingredients

1 pkt fermented soya bean cake [tempe] -cut into small rectangle 1/2 X 1 inch.  
1/2 cup dried anchovies- fry till crispy  
2 tbsp chilli paste  
1 tbsp chopped onion  
1 tsp chopped garlic  
1 red chilli, chopped  
pinch of shrimp paste  
1 tbsp sugar  
1/2 tsp salt  
1 tbsp tamarind paste to extract 1/2 cup juice

### Instructions

NOTE: Deep fry fermented soya bean cake till golden , drain and set aside. Do the same with anchovies.

- 1.Heat 4 tbsp oil and saute the chopped ingredients, shrimp paste, chilli paste till aroma.
2. Add tamarind juice , sugar and salt. simmer till thicken.
3. Add fermented soya bean pieces and anchovies. Mix well in the sambal . Serve warm with rice.