

# Indonesian style Chili Eggs

A favourite of Georgia Glen in Alawa



## Ingredients

Serves 12

**12 eggs**

**A big glug of peanut/ rice bran oil**

**Sambal-**

**10 medium red chilies- deseeded**

**2 sticks of lemon grass- chopped finely**

**1.5 cm chunk of ginger- grated**

**5 shallots/ small onions- diced**

**8 tomatoes- diced/ one can of diced tomatoes**

**1.5 tablespoons brown or palm sugar (grated)**

# Indonesian chili eggs

## Method

- Boil the eggs for 5- 6 minutes (so hard boiled) then put aside to cool- in a bowl of cold water

### Make the sambal

- Cut and seed the chilies, cut the lemongrass, grate the ginger and onions, cut the tomatoes or open a tin
- Either put all of these items in a blender or smash with a pestle and mortar
- Peel the eggs, Put a glug of oil in a frying pan and fry the eggs for 4- 5 minutes until golden brown (this part is optional if you do not want them fried) then set them aside
- Add a little oil if needed and put the sambal in the pan and fry it up for 3- 4minutes until thickened, now add in the eggs moving them around until coated in the sauce.
- Serve hot or cooled.