



ASIAN BLACK RICE SALAD

Time: 30 minutes | Portion: for 2 people

Ingredients

Tofu & sauce

- 1 tofu
- 1 cucumber, julienned
- 30g bean sprouts
- 10g gula Melaka
- 3 birds-eye chillies
- 1 small clove garlic
- 170ml sweet soya sauce
- 2 tbsp vinegar
- 50g ground nuts, fried and finely pounded

Salad

- 1 cup cooked BlackBerry rice
- Tofu and sauce
- 1 avocado, cut into cubes
- 1 spring onion
- 1 cucumber, finely sliced
- 1 carrot, finely sliced
- Lime wedge, to serve

Method

- 1.

Bahan-Bahan

Tauhu & sos

1 biji tauhu
1 biji timun
30g taueh
10g gula Melaka
3 biji cili padi
1 ulas kecil bawang putih
170ml kicap manis
2 sudu besar cuka
50g kacang tanah, digoreng dan ditumbuk halus

Salad

1 cawan besar beras BlackBerry, dimasak
Tauhu dan sos
1 biji avokado, dipotong dadu
1 daun bawang
1 biji timun, dipotong halus
1 biji lobak merah, dipotong halus
3-4 keping kulit popia digoreng
Hirisan limau sebagai hiasan hidangan

Cara-Cara

Tauhu & sos

1 Campur kesemua bahan untuk membuat sos.
2 Goreng tauhu.
3 Celur taueh dalam air panas.
4 Potong timun (panjang-panjang).
5 Hidangkan tauhu goreng dan letakkan taueh di atas tauhu dengan hirisan timun.
6 Tuang sos campur di atas tauhu (digalakkan untuk letak sos apabila tauhu masih panas).

Salad

1 Toskan avokado, daun bawang, dan beras BlackBerry yang telah dimasak.
2 Hidang bersama tauhu dan sos.

Additional info:

Jasmine BlackBerry

Known as the 'forbidden rice' because it was only consumed by emperors, this rice variant has a deep nutty flavour. Great paired with any dish, it's also a good source of protein, amino acids, vitamins, and minerals.

Recipe by www.butterkicap.com

In collaboration with www.herworld.com.my