



Sri Lankan Carrot Sambol

INGREDIENTS

- 2 large carrots cut to thin batons
- 1/2 large onion thinly sliced
- 1 medium tomato diced
- 4 green chilli thinly sliced
- 2/3 cup grated coconut/ re-hydrated desiccated coconut
- Salt
- Pepper
- 1 tsp chilli flakes
- 1/2 lime juiced

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Recipe by Nipun
www.paddysmarkets.com.au

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Sri Lankan Carrot Sambol

METHOD

1. Cut the carrots into thin strips or use a grater (grating might make the sambol a bit watery, always cut if possible)
2. Thinly slice the onion (make it very thin)
3. Dice the tomato into roughly 1/2 cm cubes (the smaller the better)
4. Re-hydrate your desiccated coconut with a splash of water and 30 seconds in the microwave on low heat (or use fresh grated coconut which works even better)
5. In a large mixing bowl, combine the carrot, onions, tomato, chilli, coconut, salt, pepper, chilli flakes and lime and mix well with your hand.
6. Serve immediately with a wedge of lime

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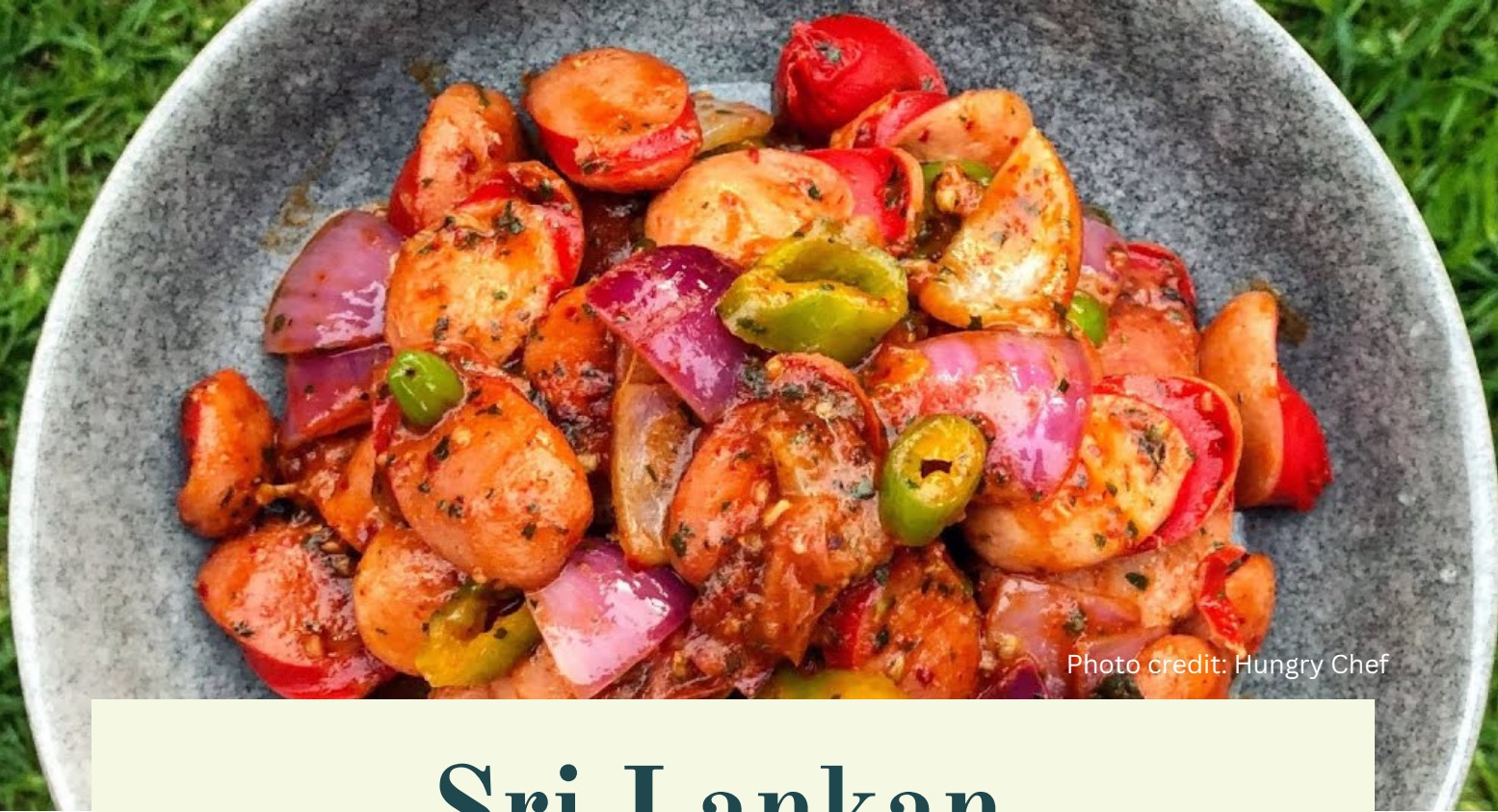


Photo credit: Hungry Chef

Sri Lankan Devilled Sausages

INGREDIENTS

- 500g sausages of any kind
- 1 red capsicum
- 2 banana chilli
- 2 tomatoes
- 1 large red onion
- 1 spring onion
- 1 cinnamon stick
- 2 cardamom pods
- 2 tbsp ginger
- 2 tbsp garlic paste
- 1 sprig of curry leaves
- 4 green chilli
- 2 tbsp Chili flakes
- 1 tsp curry powder
- 1 tbsp coconut oil
- Salt and pepper

SAUCE

- 2 Tbsp ketchup
- 2 tbsp soy sauce
- 1.5 tbsp oyster sauce
- Salt

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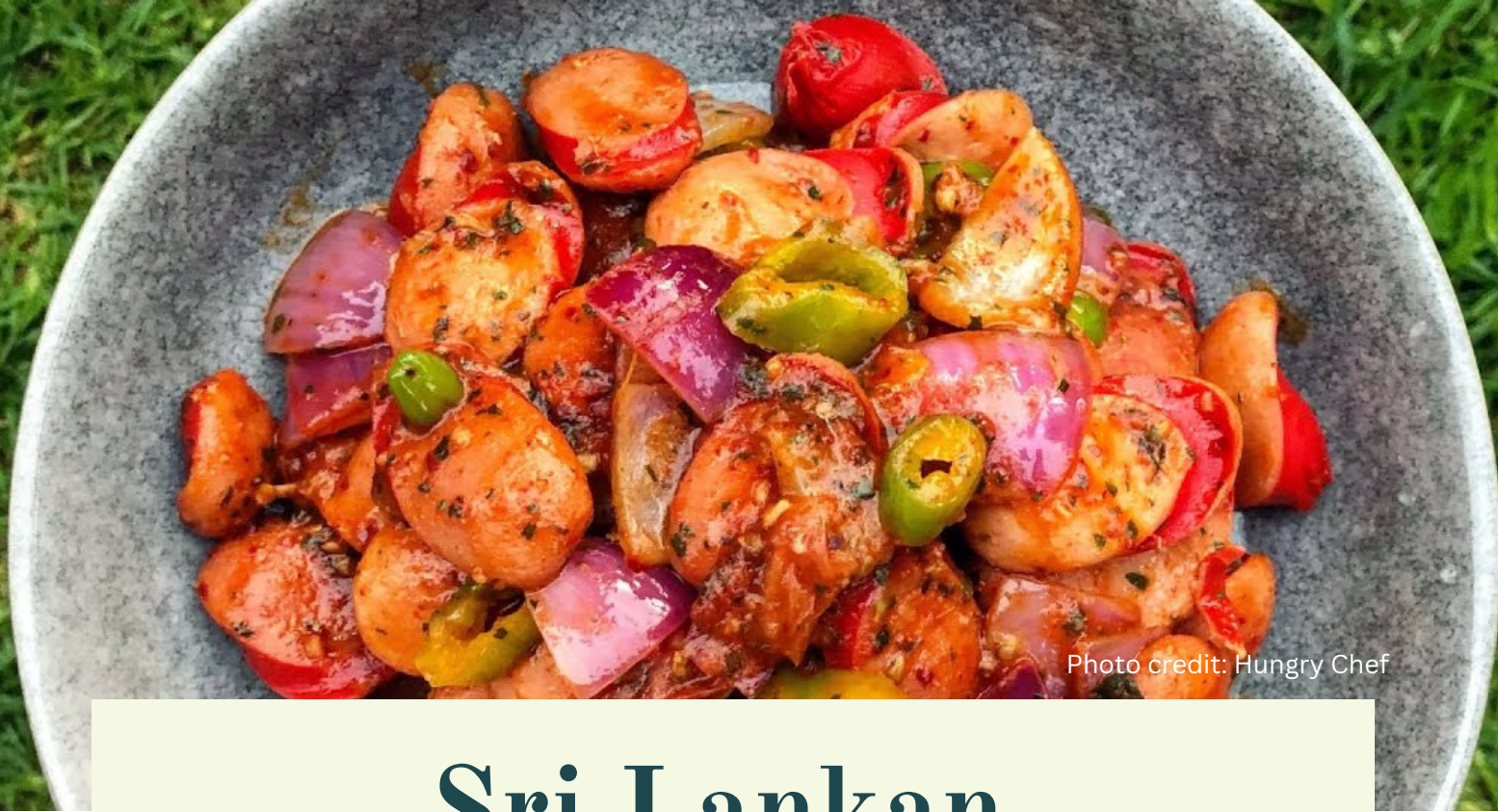


Photo credit: Hungry Chef

Sri Lankan Devilled Sausages

METHOD

1. Cut the sausages into roughly 1-inch portions and pan fry until 80% cooked
2. In a wok, add the coconut oil. Once heated up go in with the cinnamon, cardamom, onions, ginger and garlic paste, and curry leaves. Fry for 2 minutes.
3. Add capsicum, banana chilli and chilli. Toss for 1 minute.
4. Add chilli flakes and curry powder - fry for 1 more minute.
5. Add the fried sausages and the sauce.
6. Toss well to coat and serve with freshly cracked black pepper and spring onion greens.

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