

# CENGE IKAN KERING

## BAHAN-BAHAN

- 500 gm ikan kering
  - 400 gm cili kering
  - 6 ulas bawang merah
  - 2 ulas bawang putih
  - 1 inci halia
  - Sedikit belacan
  - Garam
  - Gula melaka
  - Minyak masak
- } dikisar

## CARA-CARA

- Goreng ikan kering dan asingkan.
- Panaskan minyak masak dan tumis bahan-bahan yang dikisar.
- Setelah masak, masukkan garam dan gula melaka.
- Akhir sekali masukkan ikan kering yang telah digoreng.

## INGREDIENTS

- 500 gm salted fish
  - 400 gm dried chillies
  - 6 shallots
  - 2 cloves garlic
  - 1 inch ginger
  - A bit of shrimp paste
  - Salt and palm sugar
  - Cooking oil
- } to be ground

## METHOD

- Fry the salted fish and set aside.
- Heat the oil and fry all the ground ingredients
- Then add in the salt and palm sugar.
- Once the mixture thickens, add in the fried salted fish.