



## STREET STYLE CHILLED PRAWN ASINAN

### Sweet & sour pickle of tropical fruits, toasted peanuts

Karma Kandara's Executive Chef Joseph Antonishek shares an upscale prawn version of the Indonesian Asinan served in warungs and kaki limas 'street-side vendors.'

Asinan refers to preserved fruits or vegetables in either a brine or vinegar salt solution. There are two common types of Asinan in Indonesia: Betawi (Jakarta) and Bogor from West Java.

The Betawi style consists of Chinese cabbage, bean sprouts, tofu and lettuce in a hot peanut vinegar sauce with peanuts sprinkled on top.

Explains Chef Joseph: 'My personal preference and especially for the beach is the Bogor style in which crunchy green mango, kedondong, pineapple and jicama are pickled in a sweet and sour style; served chilled and topped with crunchy fried peanuts.'

He adds that at Karma Beach, they upgrade this classic street side dish by adding chilled jumbo prawns making it a perfect refreshing dish to enjoy lounging on the beach.

'It's sweet, sour, a little bit salty and a perfect pairing for a tropical New Zealand sauvignon blanc.'



## Asinan

Prep time  
20 minutes

Rest time, overnight  
24 hour

Yields  
5 portions

### Ingredients

Cabe, Kereting, no stems	125 grams
Cabe Rawit, no stems	2ea.
Sugar	200 grams
Salt	15 grams
Kelapa Cuka*	5 Tablespoons
Water	1 liter
Lemon Juice, fresh	1ea.
Green Mango, balls	240 grams
Pineapple, large dice	260 grams
Kedondong, julienne	180 grams
Prawn, poached	300 grams (15 prawns)
Bengkuang (jicama), ribbons	150 grams
Star Fruit, sliced thin	120 grams

### Garnish

Peanuts, fried	80 grams
Cabe, kereting	2 gram
Radish, slices	garnish
Kemangi, leaves	garnish

### Technique

- Place the chilies in a blender and puree smooth. You can add a touch of water if you need to get it going.
- In a medium size pot add the chili paste, water, sugar and salt. Bring to a boil then reduce heat to a simmer.
- Add the vinegar and continue to cook for 15 minutes or until the sugar has dissolved.
- Remove from heat and strain through a fine mesh sieve into a storage container.
- Let cool to room temperature
- Once cool, add the lemon juice, green mango, pineapple and kedondong.
- Cover and refrigerate overnight.
- Just before serving, separate a little bit of the liquid and place in a bowl. Combine with the chilled prawns to add flavor.
- Add the bengkuang/Jicama to the pickled fruit mixture.
- Divide the fruit and liquid evenly between five bowls.
- Top with starfruit and prawns. Garnish with fried peanuts, chili slices, radish and kemangi leaves.