



**TASTE
OBSESSION**
SINGAPORE

HOME EDITION

Singapore is home to more dishes than you can eat in a lifetime. From Michelin-starred delicacies and international cuisines to scrumptious creations by home-grown chefs and timeless hawker favourites, Singapore is where you can taste it all.

Experience the smell, flavours and comfort of some of the Singapore Tourism Board's favourite dishes (and drinks) through the Taste Obsession Singapore Home Edition.



**DAY 3
ROJAK**

This is the dish that Singaporeans sometimes use to describe themselves, because "rojak" means 'a mixture' in Malay.

This salad is a vibrant assortment of fresh fruits and vegetables including pineapple, cucumber, bean sprouts and fried tofu in a sweet paste.

With all these ingredients, it is so easy to see the correlation with Singapore's own vibrant mix of culture, people and food that makes the destination so fun to be in!

Now it's your turn to share your creations with your colleagues, and tag us at #VisitSingapore.

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ROJAK

Serves: 4 people
Cook time: Nil
Prep time: 30 minutes

INGREDIENTS:

ROJAK:

- 100g pineapple, rind removed
- 100g cucumber, sliced
- 50g dough fritters, already fried
- 150g roasted peanuts, grounded
- 50g bean sprouts (blanched)
- 1 unripe green mango (optional)
- 1 square firm tofu or *tau kwa* (pressed tofu) shallow-fried until golden brown and sliced into 8 pieces
- 1 teaspoon red ginger
- 1 *tempeh* (optional)

INGREDIENTS:

SAUCE:

- 1 tablespoon grounded *gula melaka* (palm sugar) or brown sugar
- 1 tablespoon *hay koh* (black prawn paste)
- ½ teaspoon salt
- 75g peanuts, dry roasted and crushed
- 2 tablespoons tamarind pulp, soaked in 125ml water, squeezed and strained to obtain the juice
- 1 dash pepper
- 1 teaspoon *belachan* (spicy dried shrimp paste – optional)
- 2-3 large red chillies

INSTRUCTIONS:

1. To make the paste, grind the chillies, *gula melaka* and *belachan*, tamarind juice, *hay koh*, and salt to a smooth paste in a blender. (for non-spicy option, leave out chillies and *belachan*).
2. Transfer to a bowl, add the peanuts, stir and set aside.
3. Place the rest of the ingredients into a serving dish.
4. Add the paste and stir to mix, then serve.

