

ARCHIVED RECIPES

ROTI SAMBAL (SERVES 4)

Ingredients:

1 Gardenia Focaccia
1 kg prawns, boiled and peeled
Ready-made sambal
2 tbsp shallots, sliced
3-4 lime leaves
Calamansi or lime juice
Lettuce leaves
Cucumber, sliced

Cooking Method:

1. Slice Gardenia Focaccia into 4 segments.
2. Using a sharp thin knife, create a deep hollow in each segment – as if making a pocket.
3. Mix prawns with an amount of sambal to liking. Add in shallots and lime leaves. Season with calamansi/lime juice to taste.
4. Fill the focaccia 'pockets' with some lettuce, cucumber and the prawn sambal. Ready to serve.

