

SLIPPER LOBSTER, SAMBAL SILVERFISH



Ingredients:

- 400g slipper lobster meat, cleaned and cut into pieces
- 5g fine salt
- 3g white pepper
- 20ml olive oil
- 15g cornflour — dusted lightly over lobster
- 400g eggplant, peeled and cut into thick pieces
- salted water — for soaking
- 30ml olive oil — for pan frying

Sauce

- 100g Cecilia.SG Sambal Silverfish
- 10g sugar
- 15g tamarind pulp + 30ml water — mixed and strained
- 40ml water
- 1 nos egg whites
- 2 cloves garlic, finely sliced
- 1 red onion, halved and charred
- 2 sprigs fresh curry leaves, stripped from stem
- 4 pcs kaffir lime leaves, bruised



CECILIA



TASTE OF TRADITION, CRAFTED WITH SPICE

PREPARE THE SAUCE

- Soak tamarind pulp in 30ml warm water for 5 minutes.
- Mix well and strain through a fine sieve — reserve the liquid, discard solids.
- Combine Cecilia.SG Sambal Silverfish, sugar, strained tamarind liquid and 40ml water in a bowl. Mix well until smooth. Set aside.

PREPARE THE CHARRED EGGPLANT

- Peel eggplant and cut into thick pieces. Soak in salted water for 10 minutes — this removes bitterness and add flavour.
- Remove from water and pat completely dry with a kitchen towel.
- Heat olive oil in a wide pan over medium-high heat. Pan fry eggplant in batches until golden brown and slightly charred on all sides — approximately 3-4 minutes per side.



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TASTE OF TRADITION. CRAFTED WITH SPICE

PAN FRY THE SLIPPER LOBSTER

- Season lobster meat with salt and white pepper. Drizzle with olive oil and toss gently.
- Dust lightly with cornflour — just a thin even coating. Shake off any excess.
- Heat oil in a wide pan over high heat until shimmering. Pan fry lobster pieces until golden on all sides and cooked through — approximately 2-3 minutes per side. The cornflour will blister and crisp beautifully.
- Remove and set aside. Do not overcook — lobster meat is delicate.

PLATE AND SERVE

- In the same pan over medium-high heat, add a little oil if needed. Add sliced garlic and charred red onion halves. Fry 1 minute.
- Add curry leaves and kaffir lime leaves immediately. Toss for 30 seconds until fragrant. Add pan-fried lobster pieces, toss gently.
- Pour in the premixed Sambal Silverfish sauce. Toss well and bring to a quick simmer — 1 minute.
- Add egg whites toss everything together gently for 30-60 seconds until lobster is coated and sauce is glossy.
- Plate immediately. Arrange charred eggplant nicely on the plate.
- Place the lobster gently and lightly pour the sauce.
- Garnish with a fresh sprig of curry leaves and kaffir lime leaves.



CECILIA



TASTE OF TRADITION CRAFTED WITH SPICE