



Seafood Sambal Sauce Recipe

Serves 2 – 3 persons

*Can be use as a barbecue, grilling, glazing sauce.
Highly recommended for seafood such as prawns, sotong and stingray.*

Ingredients for Sauce:

Tungsan Seafood Sambal	80g
Water	30ml
Stingray	250g (or middle size)
Sliced Red Onion	1 no

Cooking Method

1. Premix Tungsan Seafood Sambal with water. Stir thoroughly and set aside for use.
2. Barbecue stingray until 70% cooked. Spread premix (Step 1) over stingray and continue to barbeque.
3. Garnish with sliced red onion, heat up for a while before serving.

For a spicy and sour taste

1. Premix 80g of Tungsan Seafood Sambal with 20g of Tungsan Nonya Mee Siam Paste and set aside for use.

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YI PIN TANG 





唐山海鲜参岬酱食谱

2-3 人份

适用于烧烤，烤肉，可推荐来配搭海鲜的酱汁。
(虾/苏冬/甫鱼)

用料：

唐山海鲜参岬	80克
水	30 毫升
体积中等的甫鱼	250 克
大红葱切片	1粒

煮法：

1. 将唐山海鲜参岬酱加入水里混合，放在一旁等用。
2. 将甫鱼烧烤至70%熟。把第一步骤的酱汁涂在甫鱼上和等烧烤。
3. 最后再加入红大葱切片，加热了才上桌。

给予辣和酸的滋味：

1. 将唐山海鲜参岬酱80克和娘惹式米暹料20克混合在一起等用。

我们有更多食谱和唐山的讯息在我们的网站 www.tungsanfood.com.

唐山的品牌也包括：

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