

## BALINESE COCONUT LAWAR SALAD

### LAWAR BUNCIS BALI

*Lawar* is a type of salad that hails from Bali, where it originated as a ceremonial dish – both as an offering and as a feast to be shared by the hundreds who visit the Hindu temples. There are many variations on the island, each with their own significant meaning. My vegan version is a beautiful salad full of texture and fragrant citrus flavours; you will see why it is a dish worthy of celebration.

---

**Origin** Bali

**Chilli heat** Moderate

**Sambal suggestion** [Ground chilli sambal ulek](#) or [Fresh Balinese sambal matah](#)

**Serves** 2 as a main or 4 as a side

---

1 long red chilli, deseeded and thinly sliced on the diagonal  
180g green beans, trimmed and chopped into 1cm pieces  
100g frozen podded edamame or broad beans  
100g mangetout, cut into very thin matchsticks  
2 kaffir lime leaves (optional), stems removed, very finely chopped  
1 lemongrass stalk, outer woody layers removed, very finely chopped  
60g unsweetened desiccated coconut  
2 tbsp [Fried shallots](#)  
1 tbsp [Fried garlic](#), or extra fried shallots  
Handful of coriander leaves or Chinese celery leaves  
Zest and juice of 2 kaffir limes or standard limes  
Up to ¾ tsp palm sugar or brown sugar

Up to ¾ tsp sea salt

Coconut oil or sunflower oil, for frying

#### For the spice paste

6cm piece of ginger (about 30g), peeled and sliced  
6cm piece of galangal (about 30g), woody stem removed, sliced (optional)  
3 garlic cloves, peeled and thinly sliced  
2 long red chillies, deseeded and sliced  
2 small banana shallots or 4 Thai shallots, peeled and sliced  
2 tsp ground coriander  
1 tsp ground cumin  
¼ tsp ground turmeric  
¼ tsp ground nutmeg  
¼ tsp sea salt  
¼ tsp ground black pepper  
¼ tsp ground white pepper

---

Place the spice paste ingredients in a small food processor and blend to a paste. Heat 2 tablespoons of oil in a frying pan over a medium heat and cook the spice paste for about 10 minutes until fragrant, making sure it doesn't burn. Remove and allow to cool.

Heat another tablespoon of oil in the frying pan over a medium heat and add the chilli with a pinch of salt. Cook until softened and set aside.

Bring a pan of salted water to the boil. Add the green beans and cook for 1–2 minutes until they are crisp, tender and bright green. Drain and refresh under cold running water. Set aside in a large bowl. Repeat with the edamame beans, cooking for 1–2 minutes. Once cool, add to the beans with the mangetout, kaffir lime leaves and lemongrass.

Mix the spice paste with the desiccated coconut, then stir it through the vegetables. Add the fried shallots, fried garlic and coriander or Chinese celery leaves and mix together. Add the fried chilli to taste, reserving some for garnish, and season to taste with the lime zest and juice, sugar and salt.

# FRIED SHALLOTS

## BAWANG MERAH GORENG

I keep a jar of freshly fried shallots or the shop-bought variety in my cupboard as they are the perfect garnish for all savoury Indonesian dishes. Make in large batches, as it keeps for 2 weeks in an airtight container.

---

Makes About 250g

---

500g small banana shallots or Thai shallots, peeled and thinly sliced

Sea salt, to taste

Sunflower oil, for deep-frying

---

Toss the sliced shallots with a little salt to add flavour. Fill a deep saucepan one-third full with oil. Heat the oil to 140°C. (If you do not have a kitchen thermometer, check the oil is at temperature by adding a cube of bread; it should turn golden in 40–45 seconds.) Add the shallots and, stirring occasionally, gently cook for 10–12 minutes. When more than half the shallots are golden, turn off the heat and allow the shallots to brown in the residual heat. Remove from the oil with a slotted spoon and spread the fried shallots flat on a tray lined with paper towels. Store in an airtight container at room temperature.

Keep the shallot oil in an airtight container, as it is utterly delicious. I like to stir a little through rice before serving to give a lovely depth of flavour.

# FRIED GARLIC

## BAWANG PUTIH GORENG

Alongside fried shallots, fried garlic is the perfect garnish. Sprinkle it over soups, noodles and stir-fries, and reserve the garlic oil to make dressings, stir through rice or drizzle over bread. It keeps for several weeks in an airtight container.

Makes About 50g

2 heads of garlic, cloves peeled and thinly sliced

Sea salt, to taste

Sunflower oil, for deep-frying

Toss the sliced garlic with a little salt to add flavour. Fill a small, deep saucepan one-third full with oil. Heat the oil to 140°C. (If you do not have a kitchen thermometer, check the oil is at temperature by adding a cube of bread; it should turn golden in 40–45 seconds.) Add the garlic and, stirring occasionally, gently cook for 3 minutes or until the garlic is golden in colour. Remove from the oil with a slotted spoon and spread the fried garlic flat on a tray lined with paper towels.

