



pleasing winner

An award-winning recipe by Mohamed Wahin, Sous Chef of Stamford Catering

urap gulong udang (green chilli and shallot marinated prawn with fresh coconut slaw spring roll)

serves 4

8 pcs king prawns
6 tsp olive oil
green chilli paste for seasoning
salt and pepper to taste
fresh chervil for garnishing

for the spring roll:

4 pcs Thai rice paper
100 g grated coconut
3 red chillies, sliced thinly
100 g purple cabbage, shredded
80 g carrot, shredded
60 g red capsicum, sliced thinly
40 g green capsicum, sliced thinly
40 g yellow capsicum, sliced thinly
20 g bean sprouts
salt and pepper to taste

for the sauce:

8 green chillies
10 shallots
4 g chilli oil

1. Wash, peel and de-vein the prawns, leaving the tails intact.
2. Season the prawns with green chilli paste and salt and pepper.
3. Heat the pan, add 4 tps of olive oil and grill prawns for about

“Urap is a traditional Javanese dish of bean sprouts, kangkong and long beans mixed with grated coconut. I have given a fusion twist to it with this improved version. Wrapped in Thai rice paper and served with fresh prawns and the specially formulated chilli sauce, it is a new culinary creation that retains the original Javanese taste. “



Urap Gulong Udang was awarded the Golden Halal Wok Award at the recent Halal Cuisine Competition.

- 5 to 7 minutes.
4. Boil the vegetables in hot water for 1 minute; drain dry and set aside.
5. Mix the vegetables with grated coconut and red chillies.
6. Soak the Thai rice paper with cold water for ½ minute.
7. Place the ingredients in the centre of the rice paper and roll and wrap it.
8. For the sauce, blend the green chillies & shallots till it forms a paste. Then in a pan, add 2 teaspoons of oil to cook the paste and season to taste.
9. For each serving, cut 1 spring roll in half and place it in the centre of the plate, then place a prawn on each side of the spring roll.
10. Add 1 spoonful of sauce and chilli oil on the plate. Garnish with fresh chervil and serve. 🍴