

Petjel Telor

(Spicy eggs)

Serves 6-10

Metric

6 eggs, hard boiled
1 kemirie nut, toasted*
1 medium onion
2 cloves garlic
1 small spanish chilli pepper
1 tsp fresh ginger
Salt
2 T coconut oil
½ tsp brown sugar
1 bay leaf
1/4 litre coconut milk

US

6 eggs, hard boiled
1 kemirie nut, toasted*
1 medium onion
2 cloves garlic
1 small spanish chilli pepper
1 tsp fresh ginger
Salt
2 T coconut oil
½ tsp brown sugar
1 bay leaf
1/4 litre coconut milk

* You can also use a macadamia nut.

1. Peel and halve the eggs
2. Crush the kemirie nut, onion, garlic, chilli pepper, ginger and salt together into a fine paste.
3. Heat the oil in a saucepan and add the onion mixture. Sauté for 2 minutes.
4. Add the sugar, bay leaf and coconut milk and bring to a boil.
5. Lower the heat and sauté for 10 minutes
6. Pour the sauce over the eggs and serve.