

Rujak Brunei (Spiced Fruit Salad)



Ingredients

Fruit:

1. 1 small cucumber, thinly sliced
2. 1 cup jicama, thinly sliced
3. 1 cup firm ripe papaya, cubed
4. 1 star apple, sliced
5. 1 to 2 cups pineapple (fresh or canned), cubed
6. 1 firm green pear, cubed
7. 1 firm tart apple, cubed

Sauce:

1. 3 tablespoons dry roasted peanuts
2. 1 or 2 hot red chilies, sliced and seeded
3. 1/2 cup brown sugar
4. 1 tablespoon tamarind paste, dissolved in 1/2 cup water and strained
5. 1 small green banana, sliced (optional)

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Method

1. Arrange the cucumber and three or more of the fruits in separate piles on a serving platter.
2. In a food processor, finely chop the peanuts. Add the chilies, brown sugar, tamarind, and banana to form a thick sauce.
3. Serve one of two ways. Traditionally, the sauce and fruit are served separately, and diners dip the fruit in the sauce. A modern alternative is to toss the fruit and sauce together and serve the salad at room temperature.

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