

# Sambal by Wiwi



## Ingredients

- 400 gr tomatoes
- 75 gr shallots
- 80 gr garlic
- 200 gr fresh big red chilies
- 100 gr fresh small chilies
- 30 gr salt
- 30 gr sugar
- 100 ml corn, soy or coconut oil

## Preparation

Heat up the oil at medium heat in a wide frying pan.

Add all ingredients, except the salt and the sugar, and cook for 20-30 minutes.

Pour everything in a big stable bowl, trying to leave the oil behind to prevent the Sambal from getting too oily.

Add salt and sugar and start grinding with a big mortar until the sambal has reached the desired consistency.

Alternatively, you can use a kitchen blender.

Now, your Sambal is ready. Enjoy!