

Telur Balado

5 tomatoes (*blend & drain the water*)

15 shallots (*mince & blend*)

1 pack thai chili peppers

2 tbs shrimp paste

a pinch of salt

N chicken eggs

hard-boil

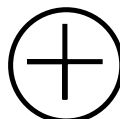
peel the skin

fry with oil until blisters/crusts develop

blend together

fry until cooked

ADD / MIX



SAUCE

EGGS

*finished
ready to serve*