

Balado

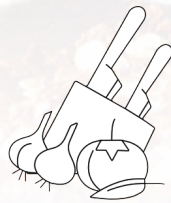
(Egg with Chili Sauce)

Prep Time: 10 minutes

Cook Time: 10 minutes

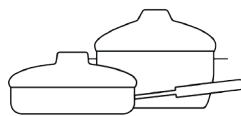
Servings: 4

Fun Fact: This crispy appetizer is commonly sold as a street food in Timor-Leste.



Ingredients

8 hardboiled eggs	1 large sprig of basil
Oil for deep frying	Ginger, fresh (about 2 inches, grated)
Ai-manas (for chili paste)	3 tablespoons of lemon juice
1/4 lb. fresh chilies	Lemon zest
2 shallots, minced	Salt
4 garlic cloves, minced	



Directions

1. Peel hard-boiled eggs.
2. Heat oil over medium high heat and deep fry eggs until they turn brown.
3. Drain on paper towel.
4. For chili paste, add ingredients in a food processor or blender and mix well.
5. Season with salt.