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Festive Rice (Indonesia)
Red Curry Paste

Ingredients:

- Dry prawns – 1 tbs
- Small onions – 5
- Garlic – 3 pod
- Red dry chillies – 15 (soaked)
- Ginger – ½ " piece
- Lemon grass – 2" piece
- Coriander – 1 tbs
- Oil – 2 tbs

Method:

Soak the chillies for 30 min. Mix all the dry ingredients upto coriander powder & grind till very fine. Then mix the oil & make the paste.

Nasi Goreng.

Ingredients:

Basmathi Rice – 1 kilo (soaked)
Sambol oelak – 1 tbs
Lemon grass – 2'' piece
Salt – 2 tsp
Ajinomoto – 1 tsp
Chicken bones or chicken cubs (two)
Water – 1'' crease

Marinade:

Full prawns – 250 g
Salt – ¼ tsp
Ajinomoto – ¼ tsp
Sambol oelak – 1 tbs
Red curry paste – 1 tsp

Sauce:

Oil – 3 tbs
Marinated prawns
G & G paste – 1 tbs
Onions – 1 chopped
Red curry paste – 1 tsp
Sambol oelak – 2 tbs
Beaten eggs – 3
Boiled rice
Ajinomoto – 2 tsp
Soya sauce – 2 tbs
Gerkins – ¼ cup
Parsley – chopped
Plums – little

Method:

Cook the rice. Once rice is done remove the lemon grass & chicken bones. Marinate the prawns & keep ready. now heat the oil and add one by one all the sauce ingredients up to soya sauce. Slow the flame and add the rest. Serve to dish & place a bulls eye egg in the center.

Satay

Satay paste

Ingredients:

Red onion – 10
Garlic – 3 pod
Lemon grass – 1 stalk
Ginger – 1”
Turmeric powder – 1 tsp

Grind to make a paste. After grinding add

Tamarind juice – 1 tbs
Sugar – 2 tbs
Salt – 1 tsp

Grind again

Chicken satay

Ingredients:

Chicken strips – 500 g

Now add the satay paste into the chicken strips & keep overnight. Now insert into long toothpicks & pan fry.

Crispy Fish in Hot Chilly Sauce

Ingredients:

Marinade:

Fish fillet – 500g
Lemon juice – 1 tbs
Red curry paste – 1 tsp
Salt – ½ tsp
Ajinomoto – ¼ tsp
Sambol oelak – 1 tsp

Batter:

Corn flour – 3 tbs (heaped)
Flour – 3 tbs (heaped)
Oil – 2 tbs
Salt – ½ tsp
Pepper – ¼ tsp
Baking powder – 1 ½ tsp (heaped)
Water – ½ cup

Sauce:

Oil – 2 tbs
Onion – 2 (medium – chopped)
G & G paste – 1 tsp
Red curry paste – 1 tbs
Sambol oelak – 3 tsp
Lemon juice- 1 tbs
Lemon rind – 1 tsp
Sugar – 2 tsp
Tomato sauce – 3 tbs
Water – ½ cup
Salt – ½ tsp
Soya sauce – 1 tbs
Ajinomoto – ½ tsp

Method:

Marinate the fish for half hour or overnight. Make the batter & keep for 10 min. dip the fish in the batter & deep fry. Make the sauce by adding one by one and pour over the fried fish & serve.

Chicken wings

Ingredients:

Marinade:

Chicken wings – 500 g
Red curry paste – 1 tsp
Sambol oelak – 1 tbs
Salt – ½ tsp
Ajinomoto – ¼ tsp
Corn flour -1 tbs
Egg white – 1
Soya sauce – 1

Sauce:

Oil – 4 tbs
G & G paste -1 tbs
Onion – 1
Red curry paste – 1 tsp
Sambol oelak – 1 tbs
Sugar – 1 tsp
Water – ½ cup
Fried wings
Soya sauce – 2 tbs
Slow the fire
Green chillies – 10 chopped
Ajinomoto – ½ tsp
Salt – ¼ tsp
Parsley – 3 tbs

Method:

Marinate the wings & deep fry. Heat the oil in the pan and add up to salt. Off the flame & sprinkle parsley & serve.

