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|  | **Ingredients** | **steps** |
| *Green fried rice* | * **60 ml** (¼ cup) vegetable oil * **2–3** large raw prawns, shelled, deveined, heads and tails intact, plus 250 g shelled raw prawns, finely chopped * **⅓**leek, finely chopped * **5** kaffir lime leaves, rolled into a bundle, finely shredded * **3 cups** chopped choy sum or bok choy * **25** snow peas, blanched * **½ cup** peas * **2 tsp** kecap manis * **1 tsp** fish sauce * **1½ tbsp** oyster sauce * **2 cups** cooked rice * **⅓ cup** chopped lemon basil (or Thai basil) * sea salt and freshly ground black pepper * fried shallots, to serve * **2–3** fried large krupuk (crackers, prawn or another flavour), to serve   **Spice paste**   * **3** red Asian shallots (or ½ onion), roughly chopped * **8** garlic cloves * **4** long green chillies, seeded, roughly chopped * **3** small green chillies, roughly chopped (optional) * slice of shrimp paste equivalent to 1 tsp | * Place the spice paste ingredients in a mortar and pound to a smooth paste, or blitz in a blender, with a splash of water to get the mixture moving if needed. * Heat a splash of the oil in a wok over a medium heat and fry the large prawns on each side until just cooked. Transfer to a tray and cover with foil to keep warm. * Add the remaining oil to the wok and fry the spice paste for about 30 seconds. * Add the leek, chopped prawns and lime leaves and toss for about 30 seconds, then add the vegetables and sauces. Toss until the vegetables are barely cooked. * Add the rice and mix thoroughly until heated through. Remove from the heat and stir in the lemon basil. Taste for seasoning, adding salt, pepper and more sauces if desired. * Serve topped with fried shallots, the large prawns and krupuk |
| *Chicken satay* | *Chicken satay (sate orob*) | * **Marinating time:** overnight * **Soaking time:** 1 hour * Dry roast the chilli, garlic cloves, ginger, candlenuts and coriander seeds in a wok until fragrant and a little charred. Transfer to a large mortar with the lime leaves, oils, palm sugar and some salt and pound to a smooth paste, or blitz in a blender. * Place the chicken, kecap manis and spice paste in a bowl and mix well. Leave to marinate in the refrigerator overnight. * Soak 15-20 bamboo skewers in water for 1 hour. * Thread 3 or 4 chunks of chicken onto each skewer. Grill the skewers over a medium heat for 7 minutes, turning and basting them with any excess marinade as they cook. Served scattered with fried shallots and lime wedges on the side. |
| *Fried chicken stewed in sweet soy sauce* | * **1.5 kg** chicken * **625 ml** rice bran oil * **40 g** butter * **1** onion, chopped * **3** tomatoes, chopped * **½ tsp** grated nutmeg * **60 ml** kecap manis * **375 ml** water * **2** carrots, chopped | * Joint the chicken into 8 pieces and pat dry with paper towel. * Heat the oil in a heavy-based pan (or enough to cover the chicken halfway) and place over high heat. When oil is hot, add chicken in 2 batches. Fry for 3 minutes each side or until browned. * Remove chicken and discard oil, reserving enough to coat pan. Return pan over high heat and add the butter. Cook the onion for 3 minutes or until golden. * Add the tomatoes and cook for 3 minutes or until softened. Stir in the nutmeg, kecap manis, water, and season with salt and pepper. * Return chicken to pan and add the carrots. Bring to the boil, reduce heat to low, cover and simmer for 25 minutes or until chicken is tender and cooked through. Add extra kecap manis, if desired. Serve with steamed rice. |
| *Home-brew battered wahoo and cherry guava salad* | * canola, grapeseed or vegetable oil, for deep-frying * **400 g** wahoo fillet, skin off and bloodline removed, cut into 3 cm thick strips * **10** cherry guavas or normal ripe guavas, cut in half or smaller, depending on size * **1 handful** basil leaves * lime wedges, to serve   **Batter**   * **3 cups** self-raising flour * **2 cups** plain flour, plus extra, for dusting * **1 cup** cornflour * **100 ml** vegetable oil * **350 ml** beer * **350 ml** water   **Dressing**   * **100 ml** olive oil * **50 ml** lime juice * **2** garlic cloves, crushed * salt, to taste | * To make the batter, place all the ingredients in a bowl and whisk until a smooth batter forms. It should have the consistency of thick pancake batter. Cover and refrigerate. * To make the dressing, place all the ingredients in a bowl, season with salt and whisk together. * Fill a large saucepan or wok two-thirds full of oil and heat to 180°C. * Working in batches, dust the wahoo in the extra flour, then dip in the batter, allowing the excess to drip away, and then deep-fry, turning occasionally, until golden and crisp. Don’t overcrowd the pan or the temperature of the oil will drop, making the fish oily. Drain on paper towel. * To serve, arrange the guava on serving plates and tear some basil over the top. Drizzle with a little vinaigrette, then top with the fish and serve immediately with lime wedges. |
| *Octopus with surf clams and udon noodle salad* | * **1 whole** octopus, head cleaned (about 1.5 kg) * **100 ml** olive oil * **1** onion, finely chopped * **2 cm piece** ginger, finely chopped * **¼ bunch** parsley, chopped * **24** surf clams or similar, soaked in salt water for 3-6 hours * **200 ml** white wine * **½ bunch** garlic chives, finely chopped * **2** limes * **1 packet** organic udon noodles, cooked * **2 tbsp** toasted sesame seeds   **Dressing**   * **½ bunch** coriander, chopped * **100 g** golden syrup * **75 ml** sesame oil * **100 ml** olive oil * **75 ml** balsamic vinegar * **1** chilli, seeded and chopped | * **Soaking time** 3 hours * Place the octopus in a heavy-based saucepan and slowly heat until the moisture starts coming out. Cover with a lid and steam on medium heat for about 1 hour. * Check occasionally and if the moisture evaporates, add 200 ml of water and reduce the heat. * Make the dressing by combining all the ingredients. Set aside. * Heat the olive oil in a heavy-based pan over high heat. When the oil starts to smoke, toss in the onion, ginger, parsley and clams and stir. Once the onion becomes fragrant, add the wine and cover for 2 minutes. * Remove the lid and as each clam opens, remove it. * Remove and discard half of each clam shell, leaving the flesh in the remaining half shells. * Check the octopus is cooked by sliding a sharp point of a knife into the thick end of a tentacle. It should give a little but still be firm. * Remove the tentacles and slice them on an angle into thin slices. * Place the surf clams, sliced octopus and chopped garlic chives into a bowl and add 2 tablespoons of dressing per serve and a squeeze of lime juice. Mix well. * Mix 1 small handful of udon noodles into the clam and octopus mix and combine. * Serve by placing a pile of noodles in a bowl and arranging the octopus and clams throughout. Garnish with toasted sesame seeds and any leftover garlic chives. |