|  |  |  |
| --- | --- | --- |
|  | **Ingredients** | **steps** |
| ***Satay sauce and bitternut chips*** | * **1 tbsp** vegetable oil, plus extra, to deep-fry * **4** large Asian red eschalots, thinly sliced * **2** garlic cloves, finely chopped * **1½ tsp** ground chilli * **200 g** unsalted peanuts, roasted, chopped * **1 tsp** white sugar * **60 ml** (¼ cup) kecap manis (see Note) * **1 tbsp** lemon juice * **130 g** (2 cups) bitternut chips (see Note) | * Makes 2 cups * Heat oil in a frying pan over medium heat. Add eschalots and garlic, and cook for 4 minutes or until golden. Add chilli, peanuts, sugar, kecap manis, lemon juice and 375 ml water. Cook, stirring occasionally, for 5 minutes or until thickened. Cool slightly. Transfer to a food processor and process sauce to a rough paste. * Fill a deep-fryer or large saucepan one-third full with oil and heat over medium heat to 180˚C (or until a cube of bread turns golden in 10 seconds). Working in 3 batches, fry the bitternut chips, ensuring they are immersed, for 30 seconds or until crisp and puffed. Remove with a slotted spoon and drain on paper towel. Serve bitternut chips with the satay sauce. * Serve with [open dumplings](http://www.sbs.com.au/food/recipes/open-dumplings) and [the Bahasa bowl](http://www.sbs.com.au/food/recipes/bahasa-bowl). |
|  |  |  |
| ***Coconut panna cottas*** | * **1½ tbsp** white sugar * 60 ml (¼ cup) water * **310 ml** coconut milk * **2** pandan leaves, tied together in a loose knot * **2 wide strips** orange rind * **1 tsp** vanilla extract * **1** titanium-strength gelatine leaf * **400 ml** cream   **Palm sugar syrup**   * **250 g** palm sugar, roughly chopped * **250 ml** (1 cup) water | * Place the white sugar and water in a heavy-based saucepan and heat gently, stirring, until the sugar is dissolved. Add the coconut milk, pandan leaves, orange rind and vanilla and simmer over a low heat for 15 minutes to infuse the flavours into the milk. * Meanwhile, soften the gelatine in a bowl of cold water for 5 minutes. Squeeze the water from the gelatine and add to the hot coconut milk, stirring to dissolve the gelatine. * Pour the cream into a large bowl. Strain the coconut milk onto the cream, removing the pandan leaves and orange rind, and stir to combine. * Lightly oil 6 x 125 ml-capacity dariole moulds, ramekins or elegant glasses. Place them on a tray and fill with the cream mixture. Refrigerate overnight. * To make the palm sugar syrup, put the sugar and water in a heavy-based saucepan. Heat gently, stirring, until the sugar dissolves, then simmer without stirring for around 15 minutes, until roughly reduced by half. When small bubbles appear on the surface, remove from the heat immediately. Strain into a jug and leave to cool. * To serve the panna cottas, run a knife around the insides of the moulds and turn onto plates. (Or if using glasses you can serve them as they are.) Drizzle with a little palm sugar syrup |
| ***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 | * 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 |