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|  | **Ingredients** | **steps** |
| ***Lamb curry*** | * **1.5 kg** lamb shoulder, bone in, cut into 4 cm pieces * **2 tbsp** vegetable oil * **2** cardamom pods * **3** cloves * **1** cinnamon quill * **5** cm-piece galangal (see Note), grated * **2** lemongrass stalks, bruised * **3** kaffir lime leaves * **3** salam leaves (see note above) * **600 ml** coconut milk * **400 ml** coconut cream * fried Asian eschalots (see Note), lontong (compressed rice cakes) (see Note), or steamed white rice and shrimp crackers, to serve   **Spice mix**   * **5** long red chillies, roughly chopped * **10** small Asian red eschalots, roughly chopped * **5** garlic cloves, roughly chopped * **5** candle nuts (see Note), chopped * **2** cm-piece ginger, chopped * **2** cm-piece turmeric, chopped * **2 tbsp** coriander seeds * **½ tsp** ground cumin * **1 tsp** white pepper * **1 tbsp** coconut sugar (see Note) or palm sugar | * Place lamb in a saucepan of water. Bring to the boil. Drain, then rinse in cold water and pat dry with paper towel. * Place spice mix ingredients in a small food processor and process to a coarse paste. * Heat oil in a large saucepan over medium heat and add spice paste. Add cardamom, cloves, cinnamon, galangal, lemongrass, lime leaves and salam leaves, and cook for 7 minutes or until fragrant. * Increase heat to high, then add lamb and cook for 4 minutes or until well coated in the spice paste. Reduce heat to medium, add coconut milk and 750 ml water, and bring to the boil. Reduce heat to low and cook for 1½ hours or until lamb is tender. * Increase heat to medium, add coconut cream and bring to the boil. Remove and discard cinnamon and lemongrass stalks * Scatter fried Asian eschalots over curry and serve with rice cakes, cooked according to packet directions, and shrimp crackers. |
| ***Fragrant rice with side dishes*** | * **1 kg** whole chicken, cut into 4 pieces * **1 tbsp** lime juice * **1 litre** coconut milk * **10** salam leaves (see Note) * **10** Asian red eschalots, sliced * **500 g** basmati rice * selection of krupuk (Indonesian rice crackers) (see Note), to serve   **Green papaya sambal (sambal goreng labu jipang)**   * **7** garlic cloves, chopped * **9** long red chillies, 5 chopped, 4 thinly sliced * **5 cm**-piece kencur (young galangal) (see Note) or 2 cm-piece ginger, crushed * **2 tsp** white sugar * **60 ml** (¼ cup) vegetable oil * **2 cm**piece galangal (see Note), grated * **3** salam leaves * **1** (about 500 g) small green papaya, cut into julienne * **1 litre** coconut water (see Note) * **1 tbsp** tamarind purée | * Place chicken in a pan of water, bring to the boil, then remove from heat. Drain, then rinse chicken. Rub lime juice over chicken and refrigerate for 30 minutes, to marinate. * Meanwhile, bring coconut milk, 5 salam leaves and 2 tsp salt to the boil in a saucepan over medium heat, stirring, for 12 minutes or until thick and oil separates from milk. Remove from heat. * Transfer 175 ml infused coconut milk to a bowl and reserve for serving. * Heat the remaining coconut milk mixture over medium heat, add eschalots and cook for 4 minutes or until fragrant. Add chicken and cook for 15 minutes or until cooked through. Remove from heat. Remove chicken from mixture. When cool enough to handle, shred chicken, discarding skin and bones. Set aside. Strain coconut milk mixture, discarding the solids, and reserve for the fragrant rice. * To make fragrant rice, place rice, remaining 5 salam leaves, reserved coconut milk mixture and 250 ml water in a large saucepan and bring to the boil, stirring continuously. Reduce heat to low, cover and cook for 25 minutes or until rice is tender and liquid is absorbed. (If rice is not cooked, add a little water, 2 tbsp at a time, until tender.) Fluff with a fork, then remove from heat. Makes 4 cups. (You can also cook the rice in a rice cooker.) * Meanwhile, to make green papaya sambal, process garlic, chopped chillies, kencur, 1½ tsp salt and the sugar in a small food processor to a paste. Heat oil in a saucepan over medium heat, add spice paste, galangal and salam leaves, and cook for 5 minutes or until fragrant. Add green papaya and cook, stirring, for 10 minutes or until softened. * Stir in coconut water, tamarind purée and sliced chillies and bring to the boil. Remove from heat. Using tongs, transfer to a serving bowl. Makes 6 cups. * Serve fragrant rice with shredded chicken, green papaya sambal, krupuk and reserved  coconut milk. |
| ***Cibadak spicy fruit and vegetable salad*** | * **2** star fruits, thinly sliced * **1** green mango (see Note), peeled, chopped * **1** granny smith apple, cored, quartered, thinly sliced * **1** (about 720 g) small pineapple, peeled, cored, chopped * **¼** green cabbage, shredded * **1** Lebanese cucumber, seeded, sliced * **4** long red chillies, seeded, finely chopped * **3 tbsp** grated palm sugar (gula jawa) * **160 ml** (⅔ cup) rice wine vinegar | * Combine all the fruits, vegetables and chillies in a large bowl. * To make dressing, whisk together palm sugar, vinegar, 125 ml water and ½ tsp salt. * Pour dressing over salad and stand for 1 hour to allow the flavours to develop. |
| ***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 |