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|  | **Ingredients** | **steps** |
| *Beef rendang* | * **1 kg** beef chuck steak, cut into 3cm pieces * **80 ml** (⅓ cup) vegetable oil * **1** cinnamon quill * **3** cloves * **4** cardamom pods, bruised * **1** lemongrass stalk, halved * **250 ml** (1 cup) coconut milk * **1 tbsp** tamarind concentrate * **6** kaffir lime leaves * **1 tbsp** brown sugar * **45 g** (½ cup) desiccated coconut, toasted * steamed rice and lime wedges, to serve   **Rempah (spice paste)**   * **12** dried red chillies, seeds removed, chopped * **5** Asian red eschalots, peeled, chopped * **3 cm piece** galangal, peeled * **3** lemongrass stalks, trimmed, chopped * **5** garlic cloves, peeled * **3 cm piece** ginger, peeled | **Soaking time** 20 minutes **Chilling time** 2 hours   * To make rempah, place chillies in a bowl and cover with boiling water. Stand for 20 minutes or until softened and rehydrated. Drain. Place chillies and remaining ingredients in a food processor and process until fine. * Place beef in a large bowl, add rempah and mix to coat. Cover and refrigerate for 2 hours. * Heat oil in a large wok with a lid over medium heat, then add beef, cinnamon, cloves, cardamom and lemongrass and cook for 2 minutes or until meat is browned. Add coconut milk, 250 ml (1 cup) water, tamarind, kaffir lime leaves and sugar and stir to combine. Bring to the boil and cook, stirring, for 15 minutes or until reduced by one-third. * Reduce heat to low, add coconut, cover and simmer, stirring occasionally, for 1½ hours or until beef is very tender, liquid has evaporated and sauce is dry. Season with 1½ teaspoons of salt, adding more sugar to taste, if needed. Serve with rice and lime wedges |
| *Sambal bajak* | * **50 g** tamarind paste * **150 ml** boiling water * **4-6** red or green birds-eye chillies * **4** spring onions (scallions), white part only * **25 g** peeled galangal, chopped * **25 g** peeled ginger, chopped * **2** kaffir lime leaves * **2 tsp** lime juice * **4** garlic cloves * **1 tsp** salt * **2 tsp** terasi (shrimp paste) * **1 tbsp** finely grated palm sugar * **1 tbsp** palm oil | **Standing time** 30 minutes   * Place the tamarind paste in a heatproof bowl, then pour over the boiling water and stand until cool. When cool, mix together, then strain the mixture throughout a fine strainer, extracting as much water as possible. Discard the seeds and woody fibres and reserve the tamarind liquid. * Place the chillies, spring onion, galangal, ginger, lime leaves and juice, garlic and salt into a mortar and pestle and grind into a coarse paste. Add the terasi and sugar and grind until well combined. * Heat the palm oil in a wok over medium-high heat. Add the chilli paste and stir-fry for 2-3 minutes or until fragrant. Stir in the tamarind liquid and simmer until reduced by half. |
| *Perfect sambal* | * **2 cm** knob ginger, peeled and chopped * **2** garlic cloves, chopped * **1** stick lemongrass, white part only, chopped * **6-8** red birds-eye chillies, or to taste * zest of 1 lime * **50 ml** white vinegar * coarse sea salt, to taste * **110 ml** (½ cup) white sugar | * Place the ginger, garlic, lemongrass, chillies and half the lime zest into a mortar and pestle and pound into a paste. Gradually add the vinegar and pound until well combined- this will add sourness and bringing out many of the flavours. * Add a pinch of salt and continue crushing. The salt will assist to break down the other ingredients. Taste the sambal to make sure you’ve got a nice balance of sweet, sour, salty and hot flavours and adjust if necessary. * Place the mixture in a saucepan over high heat. Be careful not to let the flames come up around the sides of the pan as this will burn the edges of the sambal. Stir with a wooden spoon until heated through, then stir in the sugar. Reduce the heat to medium and stir for 10 minutes or until the mixture is pulpy. When the mixture is almost done, add the remaining lime zest and cook for another 90 seconds - you want to keep the lime flavour fresh, but not raw. |
| *Omelette with tofu, greens* | * **60 ml** (¼ cup) peanut oil * **2** garlic cloves, crushed * **2.5 cm piece** ginger, thinly sliced * **2** baby bok choy, trimmed, sliced lengthwise * **¼** Chinese cabbage, trimmed, thinly shredded * **150 g** (1½ cups) bean sprouts, plus extra, to serve * **200 g** firm tofu, cut into 3 cm pieces * **4** eggs, beaten * sliced red bird's-eye chillies, coriander sprigs, roasted chopped peanuts, kecap manis (see Note) and sambal oelek (see Note), to serve | * Preheat oven grill to high. Heat 2 tablespoons of oil in a large wok over high heat, add garlic, ginger, bok choy and cabbage then cook for 1 minute or until leaves start to wilt and stems start to soften. Add sprouts and tofu and cook, tossing the wok, for 2 minutes or until vegetables are cooked and tofu is starting to turn golden. * Meanwhile, heat a small, non-stick and ovenproof frying pan over high. Add remaining 1 tablespoon of oil, swirling to coat pan. When pan is very hot, add eggs and cook for 3 minutes, lifting up the edges of the omelette with a spatula as it cooks, allowing uncooked egg to run to edge of pan. * When omelette is set but still runny on top, place pan under grill and cook for 2 minutes or until puffy. Transfer omelette to a plate, and place stir-fried vegetables on top. Scatter with chillies, coriander, extra sprouts and peanuts, then drizzle with kecap manis and sambal oelek. Serve immediately. |
| *Spicy braised fish stew* | * **2** small potatoes, cut into 2cm pieces * **5** small Asian red eschalots (see Note), finely chopped * **3** garlic cloves, finely chopped * **4 cm** piece ginger, finely chopped * **1** long red chilli, finely chopped * **2½ tbsp** vegetable oil * **350 ml** fish stock or water * **3** tomatoes, finely chopped * **4** mace blades (see Note) * **3** cloves * **60 ml** (¼ cup) kecap manis (see Note) * **4 x 170 g** freshwater fish fillets, such as barramundi or perch, skin removed * pinch of sugar, to taste * **160 g** bean vermicelli (glass noodles) or rice stick noodles, soaked in boiling water for 2 minutes * coriander sprigs, sliced cucumber and sliced red bird’s-eye chillies, to serve | * Cook potatoes in pan of boiling salted water for 8 minutes or until just tender. Drain and set aside. * Place eschalots, garlic, ginger and chilli in a food processor and process to a paste. * Heat oil in a frying pan over medium heat, add paste and cook for 3 minutes or until golden and fragrant. Add stock, tomatoes, mace and cloves, and bring to a simmer. Season with salt and pepper, and cook for 10 minutes. Stir in kecap manis, then add fish and cook for 5 minutes. Add reserved potatoes and cook for a further 5 minutes or until fish is just cooked. Add sugar and season. * Drain noodles and divide among serving bowls. Ladle over stew, then scatter over coriander, sliced cucumber and sliced chillies. |