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|  | **Ingredients** | **Steps** |
| ***Eis cendol*** | * ice * **225 g** mung bean flour (hon kwe, see Note) * **few drops** of pandan essence * palm sugar * **1 tin** toddy palm seeds in syrup, drained and cut into small bite-sized pieces * **1 tin** jackfruit in syrup, drained and cut into small bite-sized pieces * coconut milk | * Pour some water into a large bowl and add plenty of ice. * Pour another 100 ml of water into a saucepan and bring to a simmer. Slowly add the mung bean flour, stirring constantly. Once the mixture is thick and paste-like, stir in the pandan essence and remove from the heat. Push the paste through the holes of a colander directly into the ice bath to form short noodles. The noodles will harden in the water and can remain there for a while, but if you are making them in advance, they can be scooped out and stored in a container with some coconut milk in the refrigerator. * Finely shave some palm sugar and stir it into a small amount of hot water to make a dark syrup. * Shave or crush some more ice. * To serve, layer the ingredients in a tall glass, starting with the cendol noodles, then the toddy palm seeds and jackfruit. Top with coconut milk and lots of shaved ice and drizzle with a little palm sugar syrup. Serve with a long spoon and straw. |
| ***Satay babi*** | * **kecap manis** (sweet soy sauce), to taste * **1** onion, chopped * **2 cloves** garlic, pureed * lemon juice, to taste * **2 tsp** ground coriander * **2 tsp** ground cumin * **1 tsp** ground laos (galangal) or 2 tsp grated fresh laos * **1 tsp** ground turmeric * **1 tsp** sambal oelek (see note) * salt and pepper * **1 kg** pork, cut into small pieces   **Peanut sauce**   * **1 large** onion, finely chopped * **3 cloves** garlic, crushed * **1 tsp** ground coriander * **1 tsp** sambal oelek paste * **2 tsp** belachan * vegetable oil * **1 slice** of fresh laos (galangal) or 1 tsp ground laos * **1** daun salam (see note) * **6** dried kaffir lime leaves (or 2 fresh, cut fine with scissors) * **250 ml** (1 cup) water, approximately * **1 jar** (375 g) smooth peanut butter * **2 cups** kecap manis (sweet soy sauce) * lemon juice, salt and pepper to taste | * **Marinating time** 24 hours * To make marinade, combine all ingredients, except the pork.Add pork and turn to coat. Cover and maricate inthe fridge for 24 hours. * To make peanut sauce, fry the onion, garlic, ground coriander, sambal oelek, belachan, galangal, daun salam and kaffir lime leaves in a little oil for 3 minutes. Add a dash of water, and simmer for 30 minutes, making sure it does not cook dry. Add the peanut butter and more water until it has the consistency of porridge. Allow to boil while constantly stirring then turn off the flame. When it has cooled down, add kecap manis, lemon juice and seasoning to taste. * Thread pork onto skewers. Cook on an open barbecue fire, or under a grill. * Serve skewers with peanut sauce. |
| ***Raw Balinese sambal*** | * **2** kaffir lime leaves, thinly sliced * **6** bird’s-eye chillies (cabe rawit), finely chopped * **7** shallots, finely chopped * **2** garlic cloves, finely chopped * **½ tsp** roasted shrimp paste, crushed finely * salt and pepper, to taste * **1 tbsp** vegetable oil * **1 tbsp** fresh lime juice | * Roasting the paste before cooking helps mellow out the flavour – to do this, wrap the shrimp paste in foil and bake at 200°C for 5 minutes. * Makes about ⅓ cup * Combine all ingredients and stir well. Serve at room temperature. |