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|  | **Ingredients** | **steps** |
| *Stir-fried chicken and snake beans with chilli relish* | * **3** red Asian shallots, diced * **300 g** chicken thigh fillets, cut into bite-sized pieces * **5 tbsp** chilli paste with soya bean oil (see Note) * **1 tbsp** light soy sauce * pinch of salt * **100 g** snake beans, cut into 5 cm lengths, blanched * **1** long fresh red chilli, sliced * **2** long dried red chillies, soaked in water for 10 minutes, sliced into 2 cm lengths * **2** spring onions (scallions), finely sliced * **2** coriander sprigs * steamed jasmine rice, to serve | * Heat the oil in a large frying pan or wok over medium heat. Sauté the garlic and red shallot for 2 minutes or until fragrant. Increase the heat to high, then add the chicken pieces and stir-fry for 2 minutes, then add the chilli paste, soy sauce and salt and stir-fry for another 2 minutes. Add the snake beans, sliced fresh and dried chili and spring onion, then stir-fry for another minute. Garnish with coriander and serve with steamed jasmine rice. |
| *Silken tofu with ginger syrup* | * **1 litre** (4 cups) Asian sweetened soy milk (see Note) * **1½ tsp** nigari powder (see Note) * **5 cm** piece ginger, peeled and finely sliced * **250 ml** (1 cup) freshly squeezed mandarin juice * **100 g** (½ cup) brown sugar | * **Chilling time** 2 hours or overnight if time permits * Heat the soy milk in a saucepan until you see some steam starting to rise, but not at boiling point. Remove from the heat, then whisk in the nigari powder until fully dissolved. Pour into a bowl and stand until cool. * Once cooled, place a piece of plastic wrap directly onto the milk to prevent a skin from forming on the top. Refrigerate for at least 2 hours but overnight is better if time permits. * Place the ginger, mandarin juice and brown sugar in a small saucepan and bring to the boil over medium heat, stirring until the sugar dissolves. Reduce the heat to low and simmer for 10 minutes. Strain into a jug and reserve the sliced ginger. The syrup can be served warm or at room temperature. * To serve, use a spatula to slice delicate slivers of the tofu into a small bowl, then pour 2–3 tablespoons of the ginger syrup over the top and garnish with a little reserved ginger. |
| *Betawi beef rib soup with vermicelli noodles* | * **1 kg** beef ribs * **2 litres** (8 cups) water * **500 ml** (2 cups) light coconut milk * **600 g** rice vermicelli noodles, cooked * **2** tomatoes, cut into small pieces * **3** spring onions (scallions), thinly sliced * **1-1½ tbsp** kecap manis * **2** limes, cut into wedges   **Spice mix**   * **60 ml** (¼ cup) vegetable oil * **5** kaffir lime leaves, sliced * **2** fresh bay leaves, sliced * **4** lemongrass stalks, white part only, bruised * **1** cinnamon stick * **3 cm** piece galangal, bruised * **4** red Asian shallots, chopped * **4** garlic cloves, chopped * **3** long fresh red chillies, chopped * **5** candlenuts, dry roasted and chopped * **5 cm** piece turmeric, chopped * **1 tbsp** salt * **1 tbsp** coriander seeds, dry roasted * **1 tsp** cumin seeds, dry roasted * **1 tsp** white peppercorns, dry roasted | * Place the beef ribs and water in a large stock pot or saucepan and bring to the boil. * Meanwhile, to prepare the spice mix, heat the oil a frying pan over medium heat then fry all the all spice mix ingredients for 5 minutes or until aromatic. * Once the beef ribs have come to the boil, skim off any impurities that rise to the top and discard. Stir in the spice mix, reduce the heat to low, then cover and simmer for 2 hours or until the ribs are very tender. Stir in the coconut milk and bring to the boil. Add more salt if needed. Remove from the heat. * Divide the noodles between serving bowls. Place the beef ribs on top of the noodles, then pour enough of the broth over the top to cover the noodles. Top each bowl with tomato and spring onion, then drizzle each with a teaspoon of kecap manis and serve with lime wedges. |