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|  | **Ingredients** | **steps** |
| *Steamed banana cakes with coconut custard* | * **200 g** unsalted butter, softened * **200 g** brown sugar * **2** eggs * **350 g** (about 3) mashed bananas * **200 g** (1â…“ cups) self-raising flour * **Â¼ tsp** bicarbonate of soda   **Topping**   * **150 g** brown sugar * **2** bananas, thickly sliced into 24   **Coconut custard**   * **300 ml** thickened cream * **300 ml** coconut milk * **110 g** (Â½ cup) caster sugar * **2** egg yolks * **1 tsp** vanilla extract | * To make coconut custard, place cream and coconut milk in a saucepan over medium–high heat and bring to just below boiling point. * Place caster sugar, egg yolks and vanilla in a bowl, whisking to combine. Slowly add cream mixture, whisking constantly, then pour into a clean saucepan over medium heat. Cook, stirring, for 5 minutes or until custard is thick enough to coat the back of a spoon. Cool to room temperature, then cover surface with plastic wrap and chill until needed. * Preheat oven to 180°C. Grease 8 x 250 ml ovenproof moulds. To make topping, place brown sugar and 1 tbsp water in a small saucepan over low heat, stirring to dissolve. Divide among prepared moulds, then arrange 3 banana slices in base of each. Set aside. * Using an electric mixer, beat butter and brown sugar until pale and fluffy. Add eggs one at a time, beating well after each addition. Beat in mashed bananas, then fold in flour and bicarbonate of soda. Divide batter among prepared moulds, then cover each with greased baking paper and a pleated sheet of foil, securing with kitchen string. Place moulds in a deep baking dish and pour in enough boiling water to come halfway up sides of moulds. Bake for 45 minutes or until a skewer inserted in centre comes out clean. Turn out and serve with coconut custard. |
| *Chicken noodle soup* | * **1.2 kg** chicken * **8** French shallots, roughly chopped * **2 stalks** lemongrass, bruised * **8 cm** x 2 cm piece fresh ginger, sliced * **6** garlic cloves * **3 tsp** ground turmeric * **3 tsp** ground coriander * **2 tbsp** vegetable oil * **1** tomato, chopped * **2** spring onions, roughly chopped, white and green parts separated * salt and pepper * **250 ml** (1 cup) coconut milk (optional) * **150 g** mung bean vermicelli (see Note)   **To serve**   * steamed rice * **100 g** beansprouts * **2 tbsp** deep fried shallots * **2** limes, quartered * sambal oelek (see Note) | * Place the chicken in a large stock pot with half each of the shallots, lemongrass and ginger, and 2 garlic cloves. Cover with 3 litres cold water and bring to a simmer. Cook for 50 minutes, skimming the surface regularly. * Turn off the heat and allow to cool in the stock for 20 minutes. Transfer the chicken to a large plate. Strain and reserve the stock, discarding the solids. When cool enough to handle, roughly shred the chicken and set aside. * Place the remaining shallot, ginger and garlic in the bowl of a food processor along with the turmeric, coriander and 1 tablespoon oil, and process until a paste forms. * Heat the remaining oil in a large saucepan over medium heat. Add the paste and remaining lemongrass stalk and cook for 5â€“6 minutes until the paste looses its raw smell. Pour in the reserved chicken stock and bring to the boil. * Add the tomato and white part of the spring onion, reduce the heat and simmer for 20 minutes. Add the chicken and coconut milk, if using, return to a simmer and cook for 3 minutes. Season to taste. * Meanwhile, cook mung bean vermicelli in boiling water for 2 minutes, then drain. Rinse with cold water and drain again. * Transfer the chicken soup to a serving dish and place in the centre of the table. Place all remaining ingredients in separate bowls on the table. To serve, add some rice to a bowl, top with vermicelli and bean sprouts. Ladle some chicken and soup over the rice and top with deep-fried shallots and the green part of the spring onion. Squeeze over lime juice and serve sambal oelek to the side. |
| *Stuffed tofu* | * **1 tbsp** peanut oil * **3** French shallots, finely chopped * **3** cloves garlic, finely chopped * **1 tsp** grated ginger * **150 g** beef or pork mince * **1** carrot, grated * **50 g** bean sprouts, chopped * **2** spring onions, finely sliced * **1 tbsp** kecap manis (see Note) * salt and pepper * **18** (300 g) fried tofu puffs (see Note) * vegetable oil, to deep fry * small red chillies, to serve   **Batter**   * **250 g** (1⅔ cup) plain flour * **50 g** (⅓ cup) rice flour * **2 tbsp** cornflour * **2** eggs, lightly beaten * salt and pepper * **410 ml** (1⅔ cup) water | * Heat the peanut oil in a wok over medium-high heat. Add the shallot, garlic and ginger and cook for 2 minutes. Add the mince and cook, stirring and breaking up the lumps with a wooden spoon, for 2–3 minutes until the mince starts to change colour. * Add the carrot, cook for 1 minute, then add the bean sprouts and spring onion. Cook for a further 30 seconds to 1 minute until just softened. Stir through the kecap manis, season to taste and remove from the heat. Allow to cool for 10 minutes. * Whisk the batter ingredients together until smooth and set aside. * Slice one side of a tofu puff open and scoop out the centre taking care to not break through to the other side. Stuff the tofu puff with a little filling and set aside. Repeat with the remaining tofu and filling. * Heat 10 cm of vegetable oil in a deep saucepan to 190°C. Dip the filled tofu puffs in batter then carefully drop into the hot oil. Deep-fry in batches for 3–4 minutes until golden. Drain on paper towel and serve immediately with chillies. |
| *Spicy fruit salad* | * **1** pink grapefruit, segmented * **565 g** can pitted lychees, drained * **½** papaya, peeled, thinly sliced * **½** pineapple, peeled, cored, cut into 3 cm pieces * **1** mango, peeled, thinly sliced * **1** pomelo\*, segmented   **Spicy syrup**   * **3 tsp** sambal oelek (see Note) * **90 g** (⅔ cup) grated palm sugar (gula jawa) * **80 ml** (⅔ cup) kecap manis * **1 tbsp** lemon juice | To make syrup, whisk together ingredients until sugar has dissolved. Combine fruits in  a large bowl and serve with spicy syrup. |
| *Thousand-layer cake* | * **150 g** margarine, plus extra, to grease * **300 g** unsalted butter, chopped, softened * **60 ml** (¼ cup) sweetened condensed milk * **15** egg yolks * **275 g** (1¼ cups) caster sugar * **½ tsp** vanilla powder (see Note) or ¼ tsp vanilla extract * **105 g** (¾ cup) plain flour * **1 tbsp** spekkoek powder (see Note) | * Preheat a grill to high. Grease and line a 20 cm square cake pan. * Using an electric mixer, beat butter and margarine until pale. Add condensed milk and beat until combined. Set aside. * In a clean bowl, using an electric mixer, beat the egg yolks, sugar and vanilla for 3 minutes or until pale and thick. * Add butter mixture to egg mixture and stir until combined. Fold in flour and spekkoek powder in 2 batches until well combined. * Spread cup batter into prepared pan and place on the lowest rack in the oven. Grill for 5 minutes or until dark brown and firm to the touch. (It must be dark brown to achieve layers). Repeat process, one layer at a time, with remaining batter. (Batter will start to melt; just ensure it is spread evenly using the back of a spoon.) Makes 12 layers. Cool completely before cutting into 5 cm x 4 cm pieces. |