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|  | **Ingredients** | **steps** |
| ***Javanese beef ribs*** | * **2 kg** beef ribs, cut between the bone * **5 cm** piece of ginger, sliced * **2** stalks of lemongrass, bruised and tied in a knot * **12** whole cloves * **2 ½ tbsp** vegetable oil * **300 g** cabbage (about a quarter cabbage), trimmed and leaves cut into roughly 5cm-square  pieces * **1 bunch** snake beans, trimmed and cut into 5 cm pieces * **1** telegraph cucumber, peeled and sliced * Steamed rice, Thai basil, kecap manis and lime halves, to serve   **Spice paste**   * **8** cloves of garlic, chopped * **4 cm** piece of ginger, chopped * **4 cm** piece of galangal, chopped * **3 tsp** ground coriander * **1 ½ tbsp** chopped fresh turmeric or 1 ½ tsp ground turmeric * **16** medium red chilies, chopped * **2 ½ tbsp** vegetable oil * **2** red onions, finely chopped * **4** cloves of garlic, finely chopped * **2** roma tomatoes, finely chopped * **2 tbsp** shaved palm sugar * **2 tsp** salt * **2 tbsp** lime juice | * Tie each rib with kitchen string to secure the meat on the bone. Place the ribs, ginger, lemongrass and whole cloves in a large saucepan then add enough cold water to cover. Bring to a simmer, skimming any impurities that rise to the surface then reduce the heat to low and simmer for 40 minutes, until the beef is partially cooked. Drain well, reserving the cooking liquid and discarding the aromatics. Cool the ribs a little. * Meanwhile for the sambal, place the chillies in a food processor and process until a smooth paste forms. Heat the oil in a saucepan over medium-low, add the onion and garlic and cook, stirring occasionally, for about 5 minutes or until softened. Add the chilli paste, tomato and sugar. Bring to a simmer then cook, stirring for 20 minutes or until most excess liquid has evaporated. Stir in the salt and lime juice then remove from the heat. * For the spice paste, combine all the ingredients in a food processor then process until a paste forms. When the ribs are cool enough to handle, rub the paste all over them, pushing it into any gaps and crevices in the meat. Return the ribs and the reserved cooking water to the pan and bring to a simmer. Reduce heat to low then cook for about 1 hour or until the meat is very tender. Drain well, discarding the cooking liquid. Cut the string from the ribs. * Heat the oil in a large frying pan over medium-high. Add the ribs then cook, turning often, for about 15 minutes or until or until they are deep golden and crusty. Serve with the raw vegetables, Thai basil, sambal and rice, with kecap manis and lime to the side. |
| ***Sumatran egg curry*** | * **1 tbsp** tamarind pulp * **2 ½ tbsp** vegetable oil * **500 ml** (2 cups) coconut milk * **1** stalk lemongrass, bruised and tied in a knot * **8** large hard boiled eggs, peeled * Steamed rice, sliced green onions and fried shallots, to garnish   **Spice paste**   * **150 g** small pink shallots (about 8), peeled and chopped * **4** cloves of garlic, chopped * **6** red birds eye chillies, chopped * **3 cm** piece ginger, peeled and coarsely chopped * **3 cm** piece galangal, peeled and coarsely chopped * **1 tbsp** chopped fresh turmeric or 1 tsp ground turmeric * **150 g** large green chillies, trimmed and coarsely chopped * **75 g** small pink shallots (about 4),peeled and coarsely chopped * **3** cloves of garlic, coarsely chopped * **1** green tomato (about 150 g), cut into quarters | * **For the green sambal**, place the chillies, shallots, garlic and tomatoes in a steamer, cover then cook for 20 minutes or until very soft. Transfer to a food processor then using the pulse button, process until a coarse paste forms; do not over process. Transfer to a small saucepan, place over medium-low heat then cook, stirring for 6-7 minutes or until excess liquid has evaporated. Stir in the lime leaves then season well with sea salt and freshly ground black pepper. Remove from the heat and cool to room temperature. * Combine the tamarind pulp in a bowl with 80 ml (⅓ cup) boiling water then stand for 20 minutes or until softened. Strain the mixture through a sieve into a bowl, squeezing the solids with your fingers to extract as much liquid as possible - discard the solids and set the tamarind mixture aside. * **For the spice paste**, combine all the ingredients in a food processor then process until a smooth paste forms. * Heat the oil in a saucepan over medium then add the paste and cook, stirring, for 2-3 minutes, or until fragrant. Add the coconut milk, lemon grass and tamarind puree and bring to a simmer. Reduce heat to low then cook, covered, for 10 minutes to allow the flavours to develop. Add the eggs then simmer, uncovered, for 6-7 minutes or until the liquid has reduced slightly. Serve with rice and garnished with green onions and fried shallots, with the sambal to the side. |
| ***Beef satay with peanut sauce*** | * **900 g** (2 lbs) flat iron (trimmed oyster blade) or flank steak * **15 to 20** skewers   **Marinade**   * **⅓ cup** (80 ml) soy sauce * **3 tbsp** (3 g) chopped coriander leaves (cilantro) * **1 tbsp** (15 ml) white wine vinegar * **1 tbsp** (5 g) minced lemongrass * **1 tbsp** (15 g) brown sugar * **2 tsp** fish sauce * **3** cloves of garlic * **1 tsp** ground turmeric * **1 tsp** grated ginger * **½ tsp** black pepper * **⅛ tsp** salt   **Peanut sauce**   * **½ cup** (130 g) smooth peanut butter * **¼ cup** (60 ml) soy sauce * **2 tbsp** (28 ml) tepid water * **1 tbsp** (15 g) brown sugar * **1 tsp** Asian chili paste * **1** clove of garlic, minced | * Marinating time: 4 hours * Combine all the ingredients for the marinade. * Cut the beef into 3- to 4-inch (7.5 to 10 cm) long strips that are 1-inch (2.5 cm) wide and ¾-inch (2 cm) thick. * Place the beef strips into a resealable bag or shallow dish. Pour the marinade over the beef and toss gently to coat. Remove any excess air from the bag, seal, and place into the refrigerator for 4 hours. * Combine all the ingredients for the Peanut Sauce in a medium bowl. Check for consistency. Add more water if the mixture is too thick. Also, you can add more chili paste if desired. Cover with plastic and place into refrigerator. Remove and let stand at room temperature at least 1 hour before serving. * Preheat the grill for high heat. When the grill is ready, oil the grill grates right before putting on the kebabs. Using long-handled tongs, dip some folded paper towels in a high smoke-point cooking oil and wipe down the grill grates, making at least three good passes to create a nonstick surface. * Thread one piece of marinated beef onto each skewer in a weaving pattern. Discard any marinade remaining in the bag. * Place the kebabs onto the grill. Cook for a total of 5 to 6 minutes, 3 minutes per side. * Once cooked, remove the kebabs from the grill and serve with the peanut sauce |