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|  | **Ingredients** | **Steps** |
| ***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. |