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|  | **Ingredients** | **Steps** |
| ***Steamed vegetable dumplings*** | * **240 g** wheat starch (see Note) * **140 g** tapioca flour (see Note) * **2 tbsp** vegetable oil * chilli sauce and kecap manis, to serve   **Chive filling**   * **2 tbsp** vegetable oil * **2** garlic cloves, crushed * **5** shiitake mushrooms, finely chopped (optional) * **400 g** garlic chives (see Note), washed, chopped * **2 tsp** caster sugar * **2 tsp** soy sauce   **Yam filling**   * **2 tbsp** vegetable oil * **3** garlic cloves, crushed * **30 g** (⅓ cup) dried shrimp (see Note), soaked in boiling water, drained, finely chopped * **700 g** yicama (yam bean) (see Note), peeled, grated * **2 tsp** caster sugar * **2 tsp** soy sauce   **Garlic oil**   * **1** bulb garlic, peeled, very finely chopped * **180 ml** (¾ cup) vegetable oil | * **Standing time** 1 hour * **To make garlic oil**, heat oil in a small saucepan over medium heat, add garlic and cook, stirring occasionally, until light golden but not burnt. Remove from heat and set aside. The garlic keeps cooking in the hot oil for a while after removing, so it’s important to remove from heat while still light golden. * **To make chive filling**, trim the lower 10 cm from the base of the chives and discard. Heat oil in a wok or large frying pan over medium-high heat, add garlic and chopped mushrooms and cook, stirring, for 2 minutes or until garlic is softened. Add garlic chives, sugar and 1 teaspoon of salt and cook, stirring, for 1-2 minutes or until chives are just wilted but still bright green. Remove from heat and stir through soy sauce. Transfer to a colander to drain any excess liquid and set aside to cool, when cool enough to handle, gently squeeze to remove any remaining excess liquid. * **To make yam filling**, heat oil over medium-high heat, add garlic and shrimps and cook, stirring, for 2 minutes or until shrimps are fragrant and garlic is light golden. Add yam, sugar, 1 teaspoon of salt and 60 ml (¼ cup) water and cook, stirring, for 5-10 minutes or until softened and liquid has evaporated. Remove from heat and stir through soy sauce. Transfer to a colander to drain any excess liquid and set aside to cool. * Combine wheat starch, tapioca flour and 1 teaspoon of salt in a bowl. Working quickly, make a well in the centre and gradually add 500 ml (2 cups) boiling water and stir vigorously with a wooden spoon until combined. Cover with plastic wrap and stand for 10 minutes. * Add oil and knead until dough becomes smooth and elastic. The dough will still be quite hot at this point. Divide dough in equal quarters and roll each piece out on a lightly floured work surface into a 22 cm-long log. Cut each log into 11 equal pieces, then roll into balls. * **To assemble dumplings**, flatten each ball between lightly floured palms, then roll into a thin, 11 cm rounds using a small rolling pin. Place a tablespoonful of one filling in the centre, then dampen edges lightly with cold water. Fold in half to enclose filling, pleat edges and press to seal. Place on a sheet of baking paper or a lightly greased banana leaf. Repeat with remaining filling and dough to make 44 dumplings, 22 of each filling. * Working in batches, place dumplings on a perforated banana leaf or baking paper in a steamer set over a saucepan of boiling water, cover and cook for 8 minutes or until dumpling skin has become slightly translucent. Transfer dumplings, still on banana leaf or paper, to a plate, and brush with garlic oil, placing a small amount of fried garlic on top of each dumpling. Serve with chilli sauce and kecap manis. |
| ***Vanilla-scented sago cakes*** | * **125 g** coloured sago * **40 g** mung bean starch * **100 ml** water * **110 g** (½ cup) caster sugar * **400 ml** coconut milk * **1½ tsp** vanilla extract * **¼ tsp** salt | * **Setting time** 1 hour and 30 minutes * Cook the sago in a saucepan of simmering water for 20 minutes or until translucent then drain well. * Combine the mung bean starch with the water and stir to form a smooth paste. * Combine the sugar and coconut milk in a saucepan and slowly bring to a simmer, stirring to dissolve the sugar. * Whisking constantly, add the starch mixture and cook over medium heat for 1-2 minutes or until the mixture simmers and becomes very thick. * Whisk in the vanilla and salt then stir in the drained sago to combine well. * Divide mixture among 6 x 150 ml lightly oiled moulds, smoothing the tops. * Cover each with plastic wrap and stand at room temperature until set. * Turn out onto plates to serve. |
| ***Beef rendang*** | * **1 kg** beef chuck steak, cut into 3cm pieces * **80 ml** (⅓ cup) vegetable oil * **1** cinnamon quill * **3** cloves * **4** cardamom pods, bruised * **1** lemongrass stalk, halved * **250 ml** (1 cup) coconut milk * **1 tbsp** tamarind concentrate * **6** kaffir lime leaves * **1 tbsp** brown sugar * **45 g** (½ cup) desiccated coconut, toasted * steamed rice and lime wedges, to serve   **Rempah (spice paste)**   * **12** dried red chillies, seeds removed, chopped * **5** Asian red eschalots, peeled, chopped * **3 cm piece** galangal, peeled * **3** lemongrass stalks, trimmed, chopped * **5** garlic cloves, peeled * **3 cm piece** ginger, peeled | * **Soaking time** 20 minutes **Chilling time** 2 hours * To make rempah, place chillies in a bowl and cover with boiling water. Stand for 20 minutes or until softened and rehydrated. Drain. Place chillies and remaining ingredients in a food processor and process until fine. * Place beef in a large bowl, add rempah and mix to coat. Cover and refrigerate for 2 hours. * Heat oil in a large wok with a lid over medium heat, then add beef, cinnamon, cloves, cardamom and lemongrass and cook for 2 minutes or until meat is browned. Add coconut milk, 250 ml (1 cup) water, tamarind, kaffir lime leaves and sugar and stir to combine. Bring to the boil and cook, stirring, for 15 minutes or until reduced by one-third. * Reduce heat to low, add coconut, cover and simmer, stirring occasionally, for 1½ hours or until beef is very tender, liquid has evaporated and sauce is dry. Season with 1½ teaspoons of salt, adding more sugar to taste, if needed. Serve with rice and lime wedges |