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|  | **Ingredients** | **steps** |
| *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. |
| *Tofu with peanut sauce* | * **200 g** (2 cups) mung bean sprouts * **4** Lebanese cucumbers (about 500 g), trimmed and cut into long batons * **800 g** firm tofu * rice flour, for coating * peanut oil, for deep frying * **50 g** (⅓ cup) toasted unsalted peanuts, crushed   **Sauce**   * **2 ½ tbsp** shaved palm sugar * **2 ½ tbsp** tamarind pulp * **250 ml** (1 cup) boiling water * **5** red birdseye chillies, chopped * **3** garlic cloves, chopped * **280 g** (1 cup) crunchy peanut butter * **1 tbsp** kecap manis * **1 tbsp** lime juice | * **To make the sauce,** combine the sugar in a small saucepan with 125ml (½ cup) water and heat over medium until sugar has dissolved. * Remove from the heat. Meanwhile combine the tamarind pulp in a bowl with the boiling water then stand for 10 minutes to soften. Push the mixture through a sieve, using your fingers to extract as much thick liquid as possible, discarding solids. * Combine the chillies and garlic in a small food processor or a mortar then process, or pound with a pestle, until a smooth paste forms. * Add the peanut butter, tamarind puree, palm sugar, kecap manis and lime juice and process until a chunky sauce forms, adding water as necessary to make a thick, spoonable sauce. Transfer to a small saucepan and bring to a simmer, Cook, stirring often, over low heat for 4-5 minutes for flavours to develop, adding a little more water if it becomes too thick. * Toss the bean sprouts and cucumbers in a bowl then divide among plates or a large platter. Heat enough oil for deep frying in a wok or large saucepan to 175C. Meanwhile cut the tofu into pieces about 5cm x 2.5cm and toss in flour to coat, shaking off excess flour. Fry the tofu, in batches, for 4-5 minutes or until golden and crisp. Place on top of the vegetables then pour over the sauce and scatter over the crushed peanuts and serve. |
| *Coconut fish cakes* | **Cucumber pickles**   * **60 ml** (¼ cup) clear rice vinegar * **2 tbsp** boiling water * **55 g** (¼ cup) caster sugar * **1** red bird’s eye chillies, chopped * **1** telegraph (long) cucumber, peeled and halved lengthways   **Fish cakes**   * **4**small red Asian shallots, chopped * **2**garlic cloves, chopped * **2**candlenuts, chopped * **1.5 cm**(½ in) piece fresh galangal, chopped * **1 cm**(½ in) piece fresh ginger, chopped * **800 g**(1 lb 12 oz) boneless, skinless snapper, john dory or any other white-fleshed fish fillets, cut into 5 cm (2 in) pieces * **1½ tsp**caster (superfine) sugar * **200 g**(7 oz/2 cups) fresh grated or thawed frozen grated coconut (see Note) * **2**eggs, lightly beaten * **150 ml**(5 fl oz) coconut milk * vegetable oil for deep-frying | **Standing time** 1 hour   * **To make the cucumber pickles**, combine the rice vinegar, boiling water and sugar in a bowl and stir until the sugar has dissolved. Cool. Add the chopped chilli. * Remove the seeds from the cucumber using a teaspoon, then thinly slice the cucumber diagonally. Add to the vinegar mixture and stand for 1 hour before serving. (See Note) * **To make the fish cakes**, combine the shallots, garlic, candlenuts, galangal and ginger in a food processor and process until a paste forms. Alternatively, use a mortar and pestle. Add the fish fillets and process until the mixture is smooth. * Transfer to a bowl and add the remaining ingredients, except the oil and pickles, and season to taste with salt and freshly ground black pepper. Heat enough oil for deep-frying in a large wok until it reaches 170ºC (340ºF), or until a cube of bread turns golden in 20 seconds. * Using your hands, form 2 tablespoonfuls of the mixture into balls then flatten into thick discs about 5–6 cm (2–2½ in) across. * Fry the fish cakes, in batches, for about 12 minutes, turning once, or until deep golden and cooked through. Take care when cooking as the cakes are delicate. Transfer to a plate lined with paper towel to drain any excess oil then serve them hot with the cucumber pickles. |
| *Steamed vegetable dumplings (chai kue)* | * **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. |