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|  | **Ingredients** | **steps** |
| Chicken curry | * **100 g** medium–hot red chillies, seeded * **100 g** red Asian shallots, roughly chopped * **25 g** garlic cloves * **5** candlenuts * **40 g** fresh turmeric, sliced * **15 g** ginger, sliced * vegetable oil * **2** lemongrass stalks, bruised * **25 g** galangal, roughly chopped * **1 litre** coconut milk * **2 tsp** ground cumin * **2 tsp** ground coriander * **1 tsp** fennel seeds, toasted and ground * **1** cinnamon stick * **1 tsp** grated nutmeg * **5** cloves * **15 g** shrimp paste, roasted and crushed * **1 tbsp** salt * **75 g** (⅓ cup) sugar * **1.5 kg** chicken thigh fillets, cut into bite-sized pieces * **500 g** potatoes, peeled and quartered * fried shallots, to serve | * Blend the chilli, shallots, garlic, candlenuts, turmeric, ginger and 2 tablespoons of oil to a smooth paste. * Heat a little more oil in a frying pan and fry the paste until it darkens in colour. * Add the remaining ingredients other than the chicken, potatoes and fried shallots and bring to the boil. Add the chicken and potatoes and simmer gently until the chicken is tender and the potatoes are soft. If the sauce is too thick, thin out with a little water. * Sprinkle with fried shallots and serve. |
| ***ice*** | * ice * **225 g** mung bean flour (hon kwe, see Note) * **few drops** of pandan essence * palm sugar * **1 tin** toddy palm seeds in syrup, drained and cut into small bite-sized pieces * **1 tin** jackfruit in syrup, drained and cut into small bite-sized pieces * coconut milk | * Pour some water into a large bowl and add plenty of ice. * Pour another 100 ml of water into a saucepan and bring to a simmer. Slowly add the mung bean flour, stirring constantly. Once the mixture is thick and paste-like, stir in the pandan essence and remove from the heat. Push the paste through the holes of a colander directly into the ice bath to form short noodles. The noodles will harden in the water and can remain there for a while, but if you are making them in advance, they can be scooped out and stored in a container with some coconut milk in the refrigerator. * Finely shave some palm sugar and stir it into a small amount of hot water to make a dark syrup. * Shave or crush some more ice. * To serve, layer the ingredients in a tall glass, starting with the cendol noodles, then the toddy palm seeds and jackfruit. Top with coconut milk and lots of shaved ice and drizzle with a little palm sugar syrup. Serve with a long spoon and straw. |
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| ***Satay*** | * **kecap manis** (sweet soy sauce), to taste * **1** onion, chopped * **2 cloves** garlic, pureed * lemon juice, to taste * **2 tsp** ground coriander * **2 tsp** ground cumin * **1 tsp** ground laos (galangal) or 2 tsp grated fresh laos * **1 tsp** ground turmeric * **1 tsp** sambal oelek (see note) * salt and pepper * **1 kg** pork, cut into small pieces   **Peanut sauce**   * **1 large** onion, finely chopped * **3 cloves** garlic, crushed * **1 tsp** ground coriander * **1 tsp** sambal oelek paste * **2 tsp** belachan * vegetable oil * **1 slice** of fresh laos (galangal) or 1 tsp ground laos * **1** daun salam (see note) * **6** dried kaffir lime leaves (or 2 fresh, cut fine with scissors) * **250 ml** (1 cup) water, approximately * **1 jar** (375 g) smooth peanut butter * **2 cups** kecap manis (sweet soy sauce)   lemon juice, salt and pepper to taste | * **Marinating time** 24 hours * To make marinade, combine all ingredients, except the pork.Add pork and turn to coat. Cover and maricate inthe fridge for 24 hours. * To make peanut sauce, fry the onion, garlic, ground coriander, sambal oelek, belachan, galangal, daun salam and kaffir lime leaves in a little oil for 3 minutes. Add a dash of water, and simmer for 30 minutes, making sure it does not cook dry. Add the peanut butter and more water until it has the consistency of porridge. Allow to boil while constantly stirring then turn off the flame. When it has cooled down, add kecap manis, lemon juice and seasoning to taste. * Thread pork onto skewers. Cook on an open barbecue fire, or under a grill. * Serve skewers with peanut sauce. |
| ***Raw Balinese*** | * **2** kaffir lime leaves, thinly sliced * **6** bird’s-eye chillies (cabe rawit), finely chopped * **7** shallots, finely chopped * **2** garlic cloves, finely chopped * **½ tsp** roasted shrimp paste, crushed finely * salt and pepper, to taste * **1 tbsp** vegetable oil * **1 tbsp** fresh lime juice | * Roasting the paste before cooking helps mellow out the flavour – to do this, wrap the shrimp paste in foil and bake at 200°C for 5 minutes. * Makes about ⅓ cup * Combine all ingredients and stir well. Serve at room temperature. |
| ***Duck*** | * **1** duck (preferably free-range and organic, just like Balinese ducks) * **1 cm-piece** fresh turmeric, sliced * **200 g** spinach leaves, blanched and roughly shredded * **1** cinnamon stick or piece of cassia bark * **1** roll of banana leaves (optional)   **Seasoning paste**   * **10** shallots or 2 medium onions, chopped * cloves from 1 head of garlic * **4** candlenuts, crushed * **2 tsp** shrimp paste, roasted * **1 cm-piece** galangal * **1 cm-piece** ginger * **1 cm-piece** fresh turmeric * **3** red chillies, roughly chopped (optional) * **1** lemongrass stalk, outer leaves discarded, chopped * **1 tbsp** grated palm sugar * **1 tsp** black peppercorns, crushed * **2 tsp** coriander seeds, crushed * **3 tbsp** lime juice * **3** kaffir lime leaves, finely | * Preheat a barbecue with a hood (a Weber is ideal). Alternatively preheat the oven to 160°C. Wash the duck inside and out in a bowl of water infused with the turmeric. * Place the seasoning paste ingredients in a blender and blend to a chunky paste. * Combine half of the paste with the spinach leaves and set aside. Rub the remaining paste over the duck inside and out. Stuff the cavity of the duck with the spinach mixture and the cinnamon stick or cassia bark. Wrap the duck well in banana leaves or foil. Whether using leaves or foil, wrap the parcel in a final layer of foil. Place the parcel on an oven tray. * Cook the duck in the barbecue for 4 hours. Alternatively cook it in the oven for 2 hours, then turn down the temperature to 120°C and cook for a further 2 hours. * Remove from the barbecue or oven and drain the juices into a saucepan. Simmer until reduced slightly and combine with a little stuffing from the duck. Serve in a bowl alongside the duck. * Serve with rice, samba[l](https://www.sbs.com.au/food/recipes/%20http:/www21.sbs.com.au/foodsafari/index.php?pid=recipe&cid=1134), and steamed snake beans or Chinese greens (or both). |