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|  | **Ingredients** | **Steps** |
| ***Sambal bajak*** | * **50 g** tamarind paste * **150 ml** boiling water * **4-6** red or green birds-eye chillies * **4** spring onions (scallions), white part only * **25 g** peeled galangal, chopped * **25 g** peeled ginger, chopped * **2** kaffir lime leaves * **2 tsp** lime juice * **4** garlic cloves * **1 tsp** salt * **2 tsp** terasi (shrimp paste) * **1 tbsp** finely grated palm sugar * **1 tbsp** palm oil | * **Standing time** 30 minutes * Place the tamarind paste in a heatproof bowl, then pour over the boiling water and stand until cool. When cool, mix together, then strain the mixture throughout a fine strainer, extracting as much water as possible. Discard the seeds and woody fibres and reserve the tamarind liquid. * Place the chillies, spring onion, galangal, ginger, lime leaves and juice, garlic and salt into a mortar and pestle and grind into a coarse paste. Add the terasi and sugar and grind until well combined. * Heat the palm oil in a wok over medium-high heat. Add the chilli paste and stir-fry for 2-3 minutes or until fragrant. Stir in the tamarind liquid and simmer until reduced by half. |
| ***Perfect sambal*** | * **2 cm** knob ginger, peeled and chopped * **2** garlic cloves, chopped * **1** stick lemongrass, white part only, chopped * **6-8** red birds-eye chillies, or to taste * zest of 1 lime * **50 ml** white vinegar * coarse sea salt, to taste * **110 ml** (½ cup) white sugar | * Place the ginger, garlic, lemongrass, chillies and half the lime zest into a mortar and pestle and pound into a paste. Gradually add the vinegar and pound until well combined- this will add sourness and bringing out many of the flavours. * Add a pinch of salt and continue crushing. The salt will assist to break down the other ingredients. Taste the sambal to make sure you’ve got a nice balance of sweet, sour, salty and hot flavours and adjust if necessary. * Place the mixture in a saucepan over high heat. Be careful not to let the flames come up around the sides of the pan as this will burn the edges of the sambal. Stir with a wooden spoon until heated through, then stir in the sugar. Reduce the heat to medium and stir for 10 minutes or until the mixture is pulpy. When the mixture is almost done, add the remaining lime zest and cook for another 90 seconds - you want to keep the lime flavour fresh, but not raw. |
| ***Omelette with tofu, greens*** | * **60 ml** (¼ cup) peanut oil * **2** garlic cloves, crushed * **2.5 cm piece** ginger, thinly sliced * **2** baby bok choy, trimmed, sliced lengthwise * **¼** Chinese cabbage, trimmed, thinly shredded * **150 g** (1½ cups) bean sprouts, plus extra, to serve * **200 g** firm tofu, cut into 3 cm pieces * **4** eggs, beaten * sliced red bird's-eye chillies, coriander sprigs, roasted chopped peanuts, kecap manis (see Note) and sambal oelek (see Note), to serve | * Preheat oven grill to high. Heat 2 tablespoons of oil in a large wok over high heat, add garlic, ginger, bok choy and cabbage then cook for 1 minute or until leaves start to wilt and stems start to soften. Add sprouts and tofu and cook, tossing the wok, for 2 minutes or until vegetables are cooked and tofu is starting to turn golden. * Meanwhile, heat a small, non-stick and ovenproof frying pan over high. Add remaining 1 tablespoon of oil, swirling to coat pan. When pan is very hot, add eggs and cook for 3 minutes, lifting up the edges of the omelette with a spatula as it cooks, allowing uncooked egg to run to edge of pan. * When omelette is set but still runny on top, place pan under grill and cook for 2 minutes or until puffy. Transfer omelette to a plate, and place stir-fried vegetables on top. Scatter with chillies, coriander, extra sprouts and peanuts, then drizzle with kecap manis and sambal oelek. Serve immediately. |