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|  | **Ingredients** | **Steps** |
| ***Green bean salad with chicken*** | * **3 cups** snake beans, cut in ½ cm slices. * **250 g** chicken mince * **½ cup** fresh coconut, roasted * **1** bali lime or ½ lime, juiced * dried onion flakes, for garnish   **Chicken spice paste**   * **2** large red chillies * **13 g** ginger, peeled and chopped * **20 g** lesser galangal (kencur), chopped * **10 g** tumeric, chopped * **25 g** galangal (Laos), chopped * **1 stalk** lemongrass, chopped * **6–8** eschallots, chopped * **6** garlic cloves, chopped * **8 g** coriander seeds * **3** candlenuts, chopped * **2 tbsp** light palm sugar * **2** kaffir lime leaves * **3 tsp** black peppercorns * **3 tsp** white peppercorns * **10 g** roasted shrimp paste * salt, to taste * **100 ml** canola oil, for frying | * Break open the coconut and remove the white flesh. Cut into chunks and toast it under the grill. When it is cool, shave it and store in an airtight container until ready to use. * Chop all the ingredients for the spice paste very finely and combine in a mortar and pestle and pound to paste. Fry off the spice paste in 2 tbsp of oil for about 3 minutes. Add 2 finely chopped dry bay leaves, mix well and set aside. * Boil water in a saucepan, add 1 tsp of salt and place the chicken mince into the water to cook for about 5–8 minutes.  Break any lumps of meat so that it is cooked thoroughly. When cooked, remove mince with a slotted spoon and place in bowl. * Using the chicken stock from the meat, bring to boil again and put in the chopped snake beans. Blanch for about 2 minutes. (Do not overcook, beans should be crunchy.) Drain the beans and add to chicken. * Add the spice paste to the beans and chicken and mix thoroughly with your hands. Mix through half a cup of shaved coconut, squeeze the juice of half a lime over the mixture and sprinkle with dried onion flakes and serve. * Serve with steamed rice. |
| ***Black sticky rice*** | * **200 g** black glutinous rice * **4 cups** water * **150 g** palm sugar * **3 tbsp** white sugar * salt, to taste * **200 ml** coconut cream | * **Soaking time** overnight * You will need to begin this recipe 1 day ahead. * Rinse the rice and soak overnight in water. * Drain rice and place in a saucepan with 4 cups of water. Bring to the boil and simmer with the lid on for 30 minutes or until the rice is tender. Add the shaved palm sugar, white sugar and salt. Stir thoroughly. Place the lid back on and simmer until all the water is absorbed or evaporated. Approximately another 5 minutes. * Scoop into individual serving dishes. Pour about 2 tablespoons of the coconut cream on the top of the rice in each dish and serve. |
| ***Roast duck in banana leaf*** | * **1** whole duck * banana leaf, for wrapping   **Betutu spice marinade**   * **100 g** large red chilli, chopped * **13 g** ginger, peeled and chopped * **10 g** fresh turmeric, chopped * **20 g** lesser galangal, (kencur), chopped * **24 g** galangal (Laos), chopped * **1 stick** lemongrass, chopped * **200 g** eschallots, chopped * **45 g** garlic, chopped * **8 g** coriander seeds * **3** candlenuts, chopped * **8 g** black peppercorns * **10 g** shrimp paste, roasted * salt, to taste | * Take all the ingredients for the betutu spice marinade except for the extra lime leaves and bay leaves and place in mortar and pestle. Pound until the mixture forms a thick paste. * Add a splash of vegetable oil to a wok and fry the paste for about 5 minutes to release the aromas and oils. Correct seasoning, add the lime and bay leaves and leave to cool for a couple of minutes. * When cool enough to handle, spread the paste inside the cavity of the duck and cover the outside. Any leftover marinade can be put into the cavity of the duck. Use a bamboo skewer to close up the opening of the duck to secure the flavours. Place extra lime and bay leaves around duck and wrap the duck in a banana leaf. Tie the parcel with string. Then place in the top of a steaming pot and steam for 35 minutes. * Transfer the steamed duck to a tray and place in an oven at 180°C for another 60 minutes or until cooked through. * Unwrap and serve with sambal matah |