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|  | **Ingredients** | **steps** |
| ***Sago pudding with mace*** | * **300 g** sago * **pinch** of ground cinnamon * **3 pieces** fresh or dried mace, plus extra, to serve * **¼ cup** grated dark palm sugar * **100 g** white sugar * **1 litre** (4 cups) coconut cream | * Place the sago and 1 litre (4 cups) water in a saucepan and cook over medium heat, stirring occasionally until it comes to the boil. When it starts to thicken, add the cinnamon, mace, sugars and all but 2 tbsp of the coconut cream. Reduce the heat to low and cook, stirring continuously (or the mixture will stick to the base of the pan) for 8–10 minutes, or until the sago is translucent. * Remove from the heat, then divide among bowls. Drizzle with the remaining 2 tbsp of coconut cream and scatter with the extra mace. Serve immediately. |
| ***Coffee and pandan flan*** | * sliced mango and cream, to serve   **Base**   * **2 tsp** agar agar powder * **875 ml** (3½ cups) good plunger coffee, double strained * **¾ cup** grated palm sugar * **2 tsp** vanilla essence or ½ vanilla pod, seeds scraped   **Top**   * **2 tsp** agar agar powder * **875 ml** (3½ cups) coconut milk * **¾ cup** grated palm sugar * **2 cm piece** pandan leaf * **1 tsp** vanilla essence or ½ vanilla pod, seeds scraped * **½ tsp** salt | * **Chilling time** 3 hours * To make the base, place all the ingredients in a saucepan and stir over low heat until the sugar dissolves. Bring to the boil, then remove from the heat and divide among six 200 ml capacity glasses. Cool, then refrigerate for 1 hour or until set. * When the bases have set, to make the top, place the agar agar, coconut milk and palm sugar in a saucepan and stir over low heat until the sugar dissolves. Add the pandan leaf and bring to the boil, then add the vanilla and salt and combine well. Remove from the heat, cool, then remove and discard the pandan leaf. Pour the mixture over the top of the bases and refrigerate for another 2 hours or until set. Serve with fresh mango and cream. |
| ***Fausi’s tuna curry*** | * **2 tbsp** generic curry powder blend * **2** salam leaves (see Note) * **2 kg** diced fresh tuna * **500 ml** (2 cups) coconut cream * salt and pepper, to taste * steamed rice, to serve   **Paste**   * **6** red bird's-eye chillies * **2 pieces** fresh turmeric, peeled * **8** golden eschalots * **10** candlenuts * **6** garlic cloves * **3 cm knob** galangal, peeled * **375 ml** (1½ cups) palm oil * **1 stalk** lemongrass, smashed and left whole | * **Standing time** 30 minutes * For the paste, place all the ingredients except 125 ml (½ cup) of the palm oil and the lemongrass into a spice grinder or food processor and blend to a smooth paste. * Heat the remaining palm oil in a wok over high heat. Add the paste and lemongrass and cook for about 5 minutes or until fragrant. Stir in the curry powder and salam leaves, then add the tuna and gently stir, making sure the tuna doesn’t break up. * Add the coconut cream, season to taste and bring to the boil. Simmer over low heat for 5 minutes, then remove from the heat and stand for 30 * minutes before serving with steamed rice. |
| ***Pan-roasted painted crayfish and fried anchovies*** | * **2** live green lobsters, about 1 kg each * **200 g** fresh anchovies, gutted, scaled * **750 ml** (3 cups) grapeseed or canola oil, for deep-frying the fish * **100 ml** vegetable oil, for cooking the lobster   **Marinade**   * **5 cm knob** fresh turmeric, peeled, sliced * **4** small green chillies, sliced * **5 cm knob** ginger, peeled, grated * **3** green spring onions, white part only, thinly sliced * **1 tsp** salt * **60 ml** (¼ cup) vegetable oil * **1** large telegraph cucumber, peeled, then shredded with a peeler * **1 tsp** chilli flakes * **60 ml** (¼ cup) tamarind water (see Note) * **2** lemons, juiced * **1 tbsp** grated palm sugar * **3** red Asian eschalots or ½ red onion, finely diced * **2** garlic cloves, crushed with ¼ tsp salt * **3** dried squid, shredded * **2 tbsp** grated fresh coconut * **60 ml** (¼ cup) lime juice   **Chilli and lime salt**   * **6** red bird's-eye chillies * **1 tbsp** sea salt * **squeeze** of lime juice | * **Standing time** 30 minutes * To kill the lobsters, place them in a large bucket of iced water and stand for 15 minutes, then drain and cut in half using a cleaver or large knife. Clean out the heads, but do not wash them in cold water. Alternatively, get the fish market where you bought them from to cut them in half and clean them for you – only do this if you are close to home, have an ice box to transport it in and plan to use it immediately. * For the marinade, combine all the ingredients in a shallow dish, add the anchovies, turn to coat, and set aside for 30 minutes. * Meanwhile, for the sambal, combine all the ingredients in a bowl and set aside to infuse. * To make the chilli salt, grind the chilli and salt in a mortar and pestle, then add the lime juice. Just before cooking, rub this on the lobster. * Heat the grapeseed oil in a small wok over medium heat. Fry the fish for 4 minutes, or until golden and crisp. Remove with a slotted spoon and drain on paper towel. * Heat the vegetable oil in a large heavy-based frying pan over high heat and cook the lobsters for 4 minutes or until light golden, but not crisp. Turn the lobsters over and add 1 cup of water. Cover and cook over medium heat for 5 minutes or until just cooked. * To serve, place the lobster tails in the center of a serving platter and arrange the fried anchovies around them. Top with the cucumber sambal and serve immediately. |
| ***Crispy dried fish, rice and sambal terasi*** | * **2** dried groper or barramundi, around 400 g each * **1 litre** (4 cups) vegetable oil * steamed rice, lime wedges and chopped fresh chilli, to serve * **5** candlenuts * **1 tsp** ground turmeric * **1** lime, juiced * **2 cm knob** ginger, peeled * **3** red Asian shallots, peeled * **2** garlic cloves * **6** red bird's-eye chillies, chopped * **2 tbsp** grated palm sugar * **2 tsp** terasi (shrimp paste) * **100 ml** tamarind water (see Note) * **60 ml** (¼ cup) palm oil | * To reconstitute the dried fish, place it in a heatproof bowl and cover with boiling water. Stand until the water is cool, then drain, rinse and pat dry. * Meanwhile, for the sambal, grind all the ingredients except the palm oil in a mortar and pestle until a coarse paste forms. Heat the palm oil in a wok over medium heat, and cook the sambal for about 10 minutes or until thick and pulpy. Remove from the heat and cool. Makes about ½ cup. * Heat the vegetable oil in a large saucepan or wok to 190°C. Deep-fry the fish, in batches if necessary, until golden and crisp. Drain on paper towel. Serve with steamed rice, sambal, lime wedges and chopped chilli. |