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|  | **Ingredients** | **steps** |
| ***Vegetarian*** Fried rice ***with marinated paneer*** | **Paneer**   * **25 g** chilli jam * **1-2 tsp** dark soy sauce * **125 g** paneer-style cottage cheese, cut into slices about 1 cm thick   Fried rice   * **250 g** basmati rice * **1 tsp** ghee, plus a little extra * **25 g** garlic paste * **5 g** lemongrass, chopped * **5 g** kaffir lime leaf, finely shredded * **50 g** onion, finely sliced * **125 g** vegetarian yellow curry paste (see Note) * **100 g** beans, finely chopped * **100 g** carrot, finely diced * **2 tsp** dark soy sauce * **150 g** rice pappadums (see Note) * **1** spring onion, thinly sliced on diagonal | * Cook basmati rice according to packet directions. * For the paneer, combine chilli jam and dark soy sauce in a bowl. Add paneer steaks and turn gently to coat. Set aside. * Meanwhile, heat a large wok over high heat. Add 1 ghee and heat until just smoking. Add garlic, lemongrass, lime and onion and stir-fry for 1-2 minutes or until brown and fragrant. Add yellow curry paste, followed by beans and carrot, and cook, stirring, for 1 minute. Add soy sauce, stir to combine, and set aside. * Add an extra drizzle of ghee to the pan, then cook the paneer steaks for a few minutes each side. * Spoon nasi goreng into serving bowls. Top with cottage cheese steaks. Sprinkle over spring onion and top with pappadums. Serve immediately. |
| *Beef rendang curry* | * cooking oil * **1.5 kg** beef chuck steak, cut into 4 cm cubes * **4 cm** piece galangal * **1** stalk lemongrass, white part only, bruised * **1** fresh turmeric leaf * **4** kaffir lime leaves * **2** limes, juiced * **500 ml** coconut milk * **1 tbsp** tamarind paste * sugar and salt, to taste * steamed rice, to serve   **Spice paste**   * **1 tsp** white peppercorns * **1 tsp** cumin seeds * **1 tsp** fennel seeds * **1 tsp** star anise * **1 tsp** coriander seeds * **6** green cardamom pods * **1** cinnamon stick * **3** large red Asian shallots * **5** garlic cloves * **2 cm** piece ginger, peeled, roughly chopped * **2 cm** piece galangal, peeled, roughly chopped * **2 cm** piece fresh turmeric, peeled, roughly chopped * **1** stalk lemongrass, white part only, bruised * **5** red chillies, seeds and membranes removed * **6** candlenuts (see note) | * **To make the spice paste**, place whole spices in a large frying pan and shake over medium heat for 1-2 minutes, or until they start to pop, release their aroma and turn yellow. * Allow the spices to cool a little, then finely grind in a pestle and mortar or spice grinder. Place the ground spices and remaining spice paste ingredients in a blender, and process until a smooth paste forms, adding a little water if necessary to help blend. * Heat oil in a large saucepan over medium heat. Add the spice paste and cook, stirring continuously, for at least 15 minutes, or until mixture has reduced down to a thick paste. * **Add the beef**, galangal, lemongrass, turmeric leaf, kaffir lime leaves and lime juice, and stir to combine well. Gradually add the coconut milk, stirring until well combined and boiling. Reduce heat to as low as possible, cover pan and simmer for 1 hour. * Stir in the tamarind, and sugar and salt to taste. Cook for another 1–2 hours, or until the beef is very tender and sauce is slightly dry and oily. * Serve with steamed rice. |
| *Boiled corn* | * **6** fresh white corn cobbs * **1** Asian green pumpkin * **4** red chillies * **8** shallots * **1** lime, juiced * **1** bunch coriander * **1** tsp dried shrimp paste * **1 litre** water * **200 g** dried green mung beans * flowers and leaves from the Asian green pumpkin plant | * Shuck the corn into a bowl. Shake to remove any remaining husks, and discard. * Chop pumpkin into thick chunks. * Using a mortar and pestle or food processor, combine chillies, shallots and salt to taste. Add lime juice, coriander and dried shrimp paste to make a thick sauce. * Place the water in a large saucepan. Add corn kernels and mung beans, and cover. Place on a low heat and bring to the boil. Cook for 15 minutes, then add the pumpkin, and pumpkin leaves and flowers. Cook for about 30 minutes, or until the pumpkin and corn are tender * Remove from the heat and add salt to taste. Serve with the chilli sauce. |