

INDONESIAN RECIPES

Bumbu Kuning

(Yellow paste)

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Peanut Sauce

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Gado-Gado

(Mix vegetable with peanut sauce)

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Pergedel Jagung

(Corn fritter)

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Soto Ayam

(Indonesian chicken soup)

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Pepes Ikan

(Grilled marinate fish wrapped in banana leaf)

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Kare Tahu Tempe

(Soy bean cake and fermented soy bean curry)

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Sate Ayam

(Grilled chicken skewer with peanut sauce)

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Kolak Pisang

(Caramelized banana with palm sugar)

INDONESIAN RECIPES

BUMBU KUNING

(Yellow paste)

Ingredients:

- Shallot 100 g
- Garlic 50 g
- Ginger (*jahe*) 50 g
- Turmeric (*kunyit*) 50 g
- Galangal (*laos*) 50 g
- Candlenut (*kemiri*) 50 g
- Coriander seed 10 g
- Cumin seed 10 g
- Lemongrass 2 pcs
- Bay leaf (*salam leaf*) 1 pcs
- kaffir lime leaf (*daun lemo*) 1 pcs
- Cooking oil 20 ml

Instructions:

1. Slice shallot, garlic, ginger, turmeric, galangal, candlenut and lemon grass.
2. Combine all ingredients except , bay leaf and kefir lime leaf, place in mortar stone and grind coarsely,
3. Place cooking oil in heavy sauce pan add all ground ingredients, bay leaf and kaffir lime leaf.
4. Cook over medium heat for 15 minutes or until all water is evaporated and marinate change to yellow golden color.

Note: yellow paste used for :

1. Basic Indonesian soup → soto ayam, seafood soup, vegetable soup etc.
2. Basic Indonesian kare → kare ayam, kare sapi, kare seafood etc.
3. Basic marinate and BBQ → pepes ikan, grilled squid, grilled chicken etc.

INDONESIAN RECIPES

PEANUT SAUCE

Ingredients:

- Deep fried peanuts 100 g
- Shallots 10 g
- Garlic 10 g
- Aromatic ginger (*kencur*) 5 g
- Hot chili 10 g
- Kaffir lime leaf 3 pcs
- Sweet soy sauce 50 ml
- Salt 10 g
- Water 300 ml
- Fresh Kaffir lime 2 pcs

Instructions:

1. Sauté shallot, garlic, aromatic ginger until fragrant continues adds hot chili.
2. Grind or blend the first five ingredients until coarse or fine depending wither you like it coarser or finer.
3. Put all ingredients in a pan except the kaffir lime juice.
4. Simmer over medium heat for approximately 10 minutes, stirring to prevent sticking.
5. Stir in kaffir lime juice before serving.

Note:

Peanut sauce is used for variety of Indonesian meat dishes, such as mixed vegetables with peanut sauce (GADO- GADO), Chicken satay (SATE AYAM) etc.

INDONESIAN RECIPES

GADO-GADO

(Mix vegetable salad with peanut sauce)

Ingredients:

- Peanut sauce 100 gram
- Kecap manis 10 ml
- Carrot sliced 30 gram
- White cabbage cut 30 gram
- Long bean 30 gram
- Bean sprout 30 gram
- Spinach 30 gram
- Tahu (soy bean cake) 2 pcs
- Tempe (fermented soy bean 4 sliced
- boiled egg wedges 4 pcs
- tomato wedges 4 pcs
- cucumber sliced 4 pcs

Instructions:

1. prepare boiled hot water, add salt
2. Blanch long bean and carrot around 2 minutes than strain
3. Blanch white cabbage and spinach 1 minute, bean sprout just 10 seconds than strain.
4. Deep fried tahu and tempe
5. arrange on the salad plate boiled vegetable, tomato wedges, boiled egg wedges, tahu, tempe and cucumber sliced
6. Served with warm peanut sauce, garnish with kecap manis and fried shallots

INDONESIAN RECIPES

PERGEDEL JAGUNG

(Corn fritters)

Ingredients:

Sweet corn, clean	100 g
Wheat flour	50 g
Egg	1 pcs
Kaffir lime leaf (finely sliced)	5 g
Red chili, sliced	5 g
Yellow paste (Bumbu kuning)	20 g
Salt	5 g
Pepper	3 g
Water	10 ml
Cooking oil	1 liter

Dip: *sweet soy sauce, hot chili cut and lime juice*

Instructions:

1. Combine all ingredients except the cooking oil, stir well.
2. Heat cooking oil for deep frying
3. Place a dinner spoon of sweet corn mixture into the cooking oil that has been heated over medium heat.
4. Deep fry until golden brown and cooked.
5. Serve with sambal kecap (sweet soy sauce, hot chili and lime juice)

INDONESIAN RECIPES

Soto Ayam

(Indonesian chicken soup) for 5 portions

Ingredients:

- Yellow paste (bumbu kuning) 50 g
- Chicken Breast /Leg 100 g
- Chicken Stock 1 liter
- Salam Leaf 2 pcs
- Lemon Grass 1 pcs
- Kaffir lime leaf 2 pcs
- Celery 1 stalk
- Whole hot chili 2 pcs
- Salt 10 g
- Pepper 10 g

Condiment:

- Glass Noodle 20 g
- Bean Sprout 20 g
- Boiled egg 1 pcs
- Shredded chicken boiled 50 g
- Leek 10 g
- Celery leaf sliced 5 g
- Tomato 5 g
- White Cabbage Sliced 10 g
- Fried Shallot 5 g
- Fresh lime wedges 2 sliced

Instructions

1. Prepare chicken stock in stock pot, add yellow paste, chicken breast, bay leaf (salam leaf), celery and kaffir lime leaf and whole hot chili.
2. Continue simmering process for 10 minutes.
3. Season with salt, pepper and finish with fresh lime juice.
4. Strain the soto stock.
5. Arrange the glass noodle, egg boiled, leek, celery, tomato, white cabbage sliced, shredded chicken and fried shallot in the soup plate, then pour over the soto stock.

INDONESIAN RECIPES

PEPES IKAN

(Grilled marinated fish wrapped in Banana leaf) for 5 portions

Ingredients:

- Mahi-mahi /snapper fillet 200 g
- Yellow paste (*bumbu kuning*) 50 g
- Red chili sliced 10 g
- Hot chili sliced 10 g
- Tomato wedges 50 g
- Bay leaf (salam leaf) 6 pcs
- Kaffir lime leaf 6 pcs
- Lemon basil leaf (kemangi) 10 g
- Lime 1 pcs
- Salt 5 g
- Pepper 5 g
- Banana leaf 6 pcs
- Toothpick (tusuk gigi) 12 pcs

Instructions:

1. Cut fish fillet into cubes.
2. Season fish fillet with salt, pepper, lime juice and yellow paste.
3. Place the marinated fish cubes on the banana leaf with sliced tomato, lemon basil, salam leaf, and kefir lime leaf on top. Fold into a parcel, securing the ends with toothpicks.
4. Grill over charcoal or sear in a frying pan for about 10 minutes on each side, until the leaf edges are getting charred.
5. Serve with steamed rice and vegetable.

INDONESIAN RECIPES

KARE TAHU TEMPE

(Soy bean cake and fermented soy bean curry) for 5 portions

Ingredients :

- Yellow paste (bumbu kuning) 50 g
- Soy bean cake (Tofu) 50 g
- Fermented soy bean (tempe) 50 g
- Eggplant 30 g
- Tomato 30 g
- Bay leaf (salam leaf) 2 pcs
- Lemongrass 2 pcs
- Kaffir lime leaf 2 pcs
- Whole hot chili 2 pcs
- Vegetable stock / water 200 ml
- Coconut milk 100 ml
- Tamarind juice 20 ml
- Salt 10 g
- Pepper 10 g

Instructions:

1. Cut tahu and tempe into cubes and deep fry in hot oil until golden brown in color, keep aside.
2. Cut eggplant and tomato into cubes.
3. Pour vegetable stock/ water into stock pot, add yellow paste, tamarind juice, salam leaf, lemon grass, kaffir lime leaf, hot chili, tahu, tempe, eggplant and tomato cubes, season with salt and pepper
4. Cook over medium heat for around 10 minutes; add coconut milk, simmering 5 minutes and finish.
5. Serve in a curry soup bowl.

INDONESIAN RECIPES

SATE AYAM

(Grilled chicken skewer with peanut sauce) for 5 portions

Ingredients:

- Peanut sauce (*see basic Indonesian cooking*) 50 g
- Chicken breast 200 g
- Sate skewer 10 pcs
- Salt 5 g
- Pepper 5 g
- Garlic chopped 10 g
- Sweet soy sauce (kecap manis) 10 g
- Cooking oil 10 ml

Instructions:

7. Cut chicken breast into cubes.
8. Season chicken cubes in chopped garlic, kecap manis, cooking oil, salt and pepper
9. Place 3 pcs of marinated cubed chicken onto skewer.
10. Grill on preheated hot plate or charcoal grill for approximately 7 to 10 minutes on each side until cooked.
11. Serve with peanut sauce, garnish with kecap manis.

INDONESIAN RECIPES

KOLAK PISANG

(Caramelized banana with palm sugar) for 5 portions

Ingredients:

- Banana (pisang kapok) 5 pcs
- Palm sugar 50 gram
- Salt 3 gram
- Water 200 ml
- Corn flour 30 gram
- Coconut milk boiled 30 ml

Instructions:

1. Peel banana and slice into 2 cm pieces
2. Place water in small saucepan, add palm sugar, salt and banana, bring to boil and simmer for 10 minutes
3. Thicken the boiled mixture with corn flour mixed with 5 tablespoon water.
4. Serve with coconut milk in a dessert bowl.