

Tempe Three Ways

1. Tempe Goreng

Ingredient:

200 grams tempe, cut into 8 pieces

1 teaspoon garlic

½ teaspoon coriander

Salt to taste

5 tablespoon water

Vegetable oil for frying

Instruction:

1. Marinated tempe in garlic, coriander, salt and water. Put aside for 10 minutes.
2. Heat the vegetable oil in a wok or frying pan on medium-high heat.
3. Fry tempe in heated oil. Drain the excess oil, and put it on a plate.



2. Tempe Mendoan

Ingredient:

200 grams tempe, cut thin
100 grams flour
1 tablespoon rice flour
1 green onion/leek, thinly sliced
1 teaspoon garlic
½ teaspoon coriander
½ teaspoon greater galangal
½ teaspoon turmeric
Salt to taste
125 cc water
Vegetable oil for frying



Instruction:

1. Blend/grind the garlic, coriander, greater galangal and put in a bowl.
2. Combine all ingredients, mix until batter smooth.
3. Dip the tempe into batter with flour and fry in hot oil until done.
4. Drain and serve with sambal kecap (mixed soy sauce with chiles)

3. Tempe Bacem

Ingredients:

200 gr tempe, cut square
1 cm of galangal or ½ tablespoon of galangal powder
2 *Salaam* leafs (*Indian Bay Leaves*)
250 ml thick coconut milk or 250 ml coconut water

Spice Paste:

4 shallots or half medium red onion
2 cloves of garlic
1 teaspoon of coriander
1 teaspoon of tamarind (*asem jawa*)
2 tablespoon of palm sugar/brown sugar
Salt to taste



Instruction:

1. Grind or blend the spice paste.
2. Boil the coconut milk/coconut water together with tempe, galangal, *Salaam* leafs, and spice paste. Cook until the spices and water are absorbed. Then cool them off.
3. Heat up 50 ml oil into deep frying pan and fry the tempe both sides.
4. Serve with green bird's eyes chiles.

BahnMie Tempe Bejek

Ingredient:

250 cc oil for frying
300 grams tempe, marinated with salt and paper
2 soft baguette
8 coriander leaves, chop
2 cucumber, slice thin 5cm
5 green onion/leek, slice 5cm
5 green chilies

Whisk:

6 tablespoons mayonnaise
1 tablespoon Asian fish sauce

Pickle:

150 grams daikon, sliced into matchstick
150 grams carrot, sliced into matchstick
1 ½ teaspoon salt
2 tablespoon sugar
2 tablespoon vinegar



Sambal Bejek

6 shallots
3 cayenne peppers
1 red tomato
¼ teaspoon baked shrimp paste
Salt and sugar to taste
Lime

Instructions:

1. Pickle: Place sliced daikon, carrots, and salt for 30 minutes, rinse. Add sugar and vinegar, mix well, put aside.
2. Fry tempe to yellowish cooked
3. Grind “Sambal Bejek”. Mix tempe with sambal.
4. Slit the bread lengthwise. Assemble sandwiches with mayo, tempe, pickled veggies, coriander leaves, green onion, green chilies
5. Cut the banquette into 3 crosswise for easy eating and enjoy.

Rice Bake with Tempe

Ingredient:

2 cups rice
1 cup coconut milk
1.5 cups water
3 shallots
2 lemon grass, cut 2.5cm long
2 bay leaves
Salt to taste
Basil
Banana leaves



For the tempe:

200 gr tempe, sliced into little matchsticks
Salted Fish or anchovy (if you like)
5 pieces of shallots (cut it into thin slices)
2 stalk of green onion (cut into small pieces)
1 red chili
1 green chili
4 cayenne pepper
1 tablespoon soy sauce
Salt and brown sugar to taste
4 tablespoon of vegetable oil

Instruction:

1. Chopped Shallots. Using saucepan, stir fry the shallots until fragrant.
2. Mix shallot with lemon grass, bay leave and salt and the coconut milk.
3. Wash rice, pour water and mixed coconut milk. Cook in the rice cooker until done.
4. Cook the tempe. Stir fry the shallot with vegetable oil over a cooking pan till fragrant. Add in the tempe, green onion, chilies, soy sauce, brown sugar, and salt, mix well. Add water, cook until the spices to infuse. Set aside.
5. Take banana leaf or aluminum foil, wrap 3 tablespoons of cooked rice, top with a tablespoon of the anchovies and wrap it nicely and grill for 15 - 20 minutes.
Serve while hot.

Tips before using banana leaves to wrap:

Get your banana leaves, give them a good wash, then dry using a paper towel. Cut the leaves to smaller rectangle shape. You are going to wrap one serving of the rice in it, so don't cut it too small. Turn on your stove to low heat and take the banana leaves and give them a slight char on both sides (don't burn too much). We only want to make the leaves to be more flexible so we can fold it easily.

Thai Basil Tempe

Ingredients:

200 grams tempe
5 cloves of garlic
4 Thai chilies
1 tablespoon oil for frying
1 teaspoon of oyster sauce
½ teaspoon light soy sauce
½ teaspoon sugar
1 splash of dark soy sauce
1 handful of Thai holy basil leaves



Instructions

1. Cut the tempe into small bite sized pieces.
2. Rinse and peel the garlic and chilies, and pound them in a mortar and pestle (alternatively you can just mince them with a knife).
3. Pluck a good sized handful of holy basil leaves off the stems.
4. Heat the wok on high heat, and add about 1 tablespoon of oil to the pan.
5. When the oil is hot, add the chilies and garlic. Stir fry them for about 20 seconds or so until they get really fragrant, but don't let them burn or get too dry.
6. Toss in the tempe. Keep stir frying continuously. If it starts to get dry (2 - 3 minutes), add just a tiny splash of water.
7. Add 1 teaspoon of oyster sauce, ½ teaspoon light soy sauce, ½ teaspoon sugar, and finally a splash of dark soy sauce. Keep stir frying for about another 30 seconds.
8. Grab a handful of holy basil, toss it into the pan, fold it into the tempe, and then immediately turn off the heat.

Tempe Smoothies with dragon fruit and banana

Ingredients:

100 grams tempe, slice dice size
3 tablespoon sugar
1 banana medium size
100 grams dragon fruits
2 tablespoon lime juice
250 ml Water
Ice cube

Instruction:

1. Put tempe, sugar and 50-100 ml water in saucepan. Cook with low heat till dry. Put in freezer for at least 30 minutes or more for a better taste.
2. Place all ingredients into a blender and blend until smooth.
3. Adjust the sweetness according to taste and pour into serving glasses.
4. Top with honey or sweet milk if you like.

