



Photo credit: Meg Thompson

# Black Pepper Tempe

## INGREDIENTS

- 500 g Tempe
- 2 tsp Crushed Garlic
- 1 tsp Ground Coriander Seed
- 4 tbsp Plain Flour
- 2 tbsp Rice Flour
- 1 tbsp Corn Starch
- Salt
- Water
- 1 Onion Sliced
- 1 Shallot Sliced
- 1 Red Capsicum Chunk
- 1 Green Capsicum Chunk
- 5 cloves Garlic Chopped
- 8 cloves Eschalot Chopped
- 30g Ground Black Pepper
- 1 tbsp Mushroom Bullion
- 5 tbsp Kecap Manis
- 2 tbsp Soy Sauce
- 2 tbsp Tomato Sauce
- 300 ml Vegetable Stock
- 1 tbsp Sesame Oil
- 1 tbsp Butter
- Sugar
- Salt
- Oil

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Recipe by Ellen Kleruk  
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# Black Pepper Tempe

## METHOD

1. Cut Tempe into desired size then season with crushed garlic and coriander seeds with 2 tbsp of water. Keep aside.
2. Heat oil in a pan. Prepare the flour, rice flour, cornstarch and water and mix well.
3. Coat Tempe and deep fry until golden brown. Keep aside.
4. To make the sauce, start by sautéing the garlic and eschalot with oil until fragrant.
5. Add butter and ground black pepper, then add the vegetable stock, mushroom bullion, tomato sauce, Kecap Manis, soy sauce, sugar and salt. Cook for a few minutes, then keep aside.
6. Stir fry the onion, shallot and capsicums with oil quickly and add the tempe made earlier as well as the sauce enough to coat the dish.
7. Serve.

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# Risoles Ragout

## INGREDIENTS

- 250 g Plain Flour
- 5 tbsp Corn Starch
- 700 ml Water
- 200 ml Milk
- 2 eggs
- Salt
- 1 pc Chicken Breast and Bones
- 1 Onion, quartered
- 5 cloves Garlic
- 3 Celery sticks (1 diced)
- 2 Carrots peeled whole
- 2 Potatoes peeled whole
- 10 beans
- 1/2 Nutmeg whole
- 1.5L Water
- 100 g Flour
- 100 g Unsalted Butter
- 1 tsp Grated Nutmeg
- 1 tsp White Pepper
- 1L Chicken Stock
- 200 ml Milk
- Sugar
- Salt
- Oil
- 200g Plain Flour
- 3 Eggs
- 300 ml water
- Panko Breadcrumbs

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# Risoles Ragout

## METHOD

1. First, we make the stock, brown the chicken bones in a pot with no oil, Add water, nutmeg, onion, garlic, celery, carrots and potatoes for 10 mins then add chicken breast and cook for another 10-15 minutes. Add the beans just to blanch them.
2. While the stock is cooking, We can start with the Skin by mixing plain flour, cornstarch, water, milk, eggs and salt. Make sure that this is mixed well and if needed you can strain the batter.
3. Heat up a non-stick pan, and cook the batter into thin crepes, it's ready when the sides dry. Continue until the batter is finished.
4. Shred the chicken breast, and dice the carrots, potatoes, beans and the remaining celery. Keep this aside.
5. In a heated pan, add the butter and flour and cook until fragrant, then add the grated nutmeg and white pepper and cook until light brown. Then add milk and chicken stock bit by bit, until thickened. Then add sugar and salt. Add shredded chicken and diced carrots, potatoes, beans and celery. Then keep it aside until it has slightly cooled.
6. Wrap 2 tbsp Ragout, similar to spring roll but flat. Then make the coating batter. Mix flour, eggs and water. Dip Risoles into the coating batter then cover with breadcrumbs. Deep-fry until golden brown. Serve

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