

Photo credit: Indonesian Chef Association

Tuna Sambal Matah

INGREDIENTS

- 250g tuna
- 5 shallots
- 2 lemongrass
- 1 long red chilli
- 1 slice ginger
- 1/4 tbs grilled shrimp paste
- 1 Kaffir lime
- 3 tbs Coconut Oil
- 1/2 tbs Salt
- 1/2 tbs Pepper

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Recipe by Puspita
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Tuna Sambal Matah

METHOD

1. In a bowl combine Tuna pieces, lime juice, salt and pepper. Mix well and allow the Tuna to marinate for 5 minutes.
2. Thinly slice the shallots, lemongrass and chilli. Place them in a separate bowl. Add salt, pepper and crushed grilled shrimp paste to the bowl, then mix everything together thoroughly.
3. Add hot coconut oil to the bowl and finish with a squeeze of kaffir lime juice. Mix well and set a sambal matah aside.
4. In a frying pan, heat some coconut oil over low to medium heat. Cook the marinated Tuna for 20 seconds on each side or until medium cook.
5. Transfer the cooked Tuna to a serving plate and top it with the prepared sambal matah.

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Dadar Gulung

INGREDIENTS

- 150 grams wheat flour
- 1/2 tbs salt
- Green colouring (pandan or suji leave)
- 400ml coconut milk
- Butter
- 75g palm sugar
- 200g fresh grated coconut
- 2 pcs pandan leaves
- 1/4 tbs salt
- 300ml water

METHOD

1. In a bowl, mix flour and salt and set aside
2. Add the coconut milk mixture to the flour and mix slowly until well mixed
3. (Use a small pan and make thin crepes) Heat a small pan over medium-high heat. Once hot, pour a thin layer to coat the bottom of the pan with the crepe mixture. Cook until you see bubbles forming on one side, then flip until evenly cooked.
4. Mix the remaining ingredients together in a bowl. Once mixed, cook the mixture on a saucepan until well and dry.
5. Serve by adding the crepe mixture to one crepe and adding the filling ingredients, then roll and repeat.

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