



Photo credit: Merah Putih

Sate Tempe

INGREDIENTS

- 500g tempe
- 2 cucumbers
- Bamboo skewers

Marinade

- 3 Garlics
- 3 Eschallots
- 3 tbs coriander seeds
- 3 tbs Kecap Manis
- Salt
- 1 cup of water

Basting Sauce

- Kecap Manis
- Lime

Sate Sauce

- 1 kg Peanut
- 8 cloves Garlic
- 16 cloves Eschalott
- 8 pieces Candle nut
- 3 pieces Red Chilli
- 1 pieces Bird Eye Chilli
- 5 Kaffir lime leaves
- 150g coconut sugar
- 2 tsp of salt
- 1L of water

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Sate Tempe

METHOD

1. In a medium frying pan over medium heat, fry all the spices for the sate sauce with the peanuts. Once combined and warmed through, place in a blender with some water to create the sauce.
2. Pour the sauce with the remaining water back into the frying pan and add coconut sugar and salt and cook until you break the oil. Set aside.
3. Prepare the marinade by blending all the ingredients into a fine paste mixture with water. Once fully blended, place aside.
4. Cube the tempe into 1cm cubes and place 3-5 along the skewer. Then pour the marinade over the skewers. Wrap in cling wrap and place in the fridge overnight.
5. For best results, cook tempe skewers and grill them over a BBQ. Turn and baste using kecap manis and lime until fully cooked.
6. Serve with cucumbers

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Perkedel Kentang

INGREDIENTS

- 1kg potatoes
- 200g beef mince
- 50g eschallot
- 100g plain flour
- 50g shallot sliced
- 2 eggs
- Salt
- Pepper
- Oil
- Extra egg white for coat

METHOD

1. Cube and peel the potatoes to prep them. Wash the potatoes to remove starch.
2. Heat oil in a deep pot and then deep fry the potatoes. Once soft and golden, transfer to a plate lined with paper towels to drain the excess oil. Place in a bowl and mash the potatoes.
3. Heat a pan on medium heat and add the eschallots and oil. Fry to fragrance then add the beef mince, salt and pepper.
4. Add the mince mixture to the mashed potatoes, then combine the rest of the ingredients into a bowl. Add more salt and pepper to taste. Mix everything well.
5. In the meantime, heat a deep pot with oil for frying. Roll the beef and potato mixture into palm sized balls of roughly 50g each. Dip 1 ball at a time into the egg whites before placing them into the pot of oil once heated up. Once golden and cooked through, drain the balls onto a plate of paper towels and serve.

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