

KELOPON

🕒 25m

👤 2 servings

1. Gradually add the coconut milk and green coloring to the glutinous rice flour. Mix it with your fingers until the dough forms a ball and doesn't stick to your fingers.
2. Shape it into small balls (2,5 cm diameter)
3. Push a finger into the center to make a hole, put the grated palm sugar inside. Seal and roll back into a ball
4. Boil the balls until they float to the surface
5. Roll the balls in the grated coconut



INGREDIENTS

- ✓ 6 tbsp. glutinous rice flour
- ✓ 15 gr. palm sugar
- ✓ 75 ml. coconut milk
- ✓ 1/2 tsp. green coloring
- ✓ 20 gr. fresh coconut
- ✓ Pinch of salt

FRIED NOODLES

🕒 20m 👤 2 servings

1. Boil the noodles until softened.
2. Finely chop the garlic, shallots, and chili.
3. Cut the carrot and long bean in strips, chop the cabbage and Chinese spinach in chunks.
4. Add oil to a pan. Fry the garlic, shallots, and red chili until the aroma comes out.
5. Add vegetables, fry for a while.
6. Add the noodles to the pan. Finish it off with sweet soy sauce, oyster sauce, and salt.

Tip!

Top it off with chicken, tofu, shrimps and/or egg



INGREDIENTS

- | | |
|--------------------------|---------------------------|
| ✓ 2 cloves garlic | ✓ Cabbage |
| ✓ 2 cloves shallots | ✓ 2 eggs |
| ✓ 1 big red chili | ✓ Noodles |
| ✓ Chinese spinach | ✓ 1 tbsp. oyster sauce |
| ✓ Carrots | ✓ 1 tbsp. sweet soy sauce |
| ✓ Long beans/green beans | ✓ Pinch of salt + pepper |

PEANUT SAUCE

🕒 15m

👥 2 servings

1. Fry the peanuts until golden brown. Set aside to cool them down.
2. In a blender, add the peanuts and garlic until you obtain a powder.
3. Chop the chili and palm sugar.
4. Grind the powder, chili, salt and palm sugar in a cobek.
5. Gradually add the water while grinding until you obtain the desired consistency.
6. Finish it off with sweet soy sauce.



INGREDIENTS

- ✓ 4 tbsp. peanuts
- ✓ 1 clove garlic
- ✓ 1 small red chili
- ✓ 15 gr. palm sugar
- ✓ 2 tbsp. sweet soy sauce
- ✓ 300ml water

Tip!

Thick sauce for chicken satay and dippings. **Thin sauce** for Gado Gado. Water quantity makes the difference

**Use cobek & blender*

YELLOW CURRY

🕒 25m 👤 2 servings

1. Clean the ingredients
2. Add all the ingredients for the curry paste in a blender. Blend until you obtain a paste.
3. Heat oil in a pan and add the lemon grass
4. Add the curry paste to the pan and fry for a few minutes.
5. Add the chicken. When the chicken is almost cooked, add the vegetables.
6. Add the coconut milk and a pinch of salt. Let it simmer until the curry obtains the desired consistency



Tip!

Replace the chicken with tofu to make it vegan/vegetarian. Service with rice.

FOR THE CURRY

- ✓ 2 cloves garlic
- ✓ 2 cloves shallots
- ✓ Galangal + ginger
- ✓ Turmeric or curcuma
- ✓ 1 macadamia or candle nut
- ✓ 1/2 big red chili
- ✓ 1 small red chili
- ✓ 15 gr. palm sugar
- ✓ Pinch of salt
- ✓ 150 ml. water

INGREDIENTS

- ✓ Chicken
- ✓ Lemongrass
- ✓ 300 ml. coconut milk
- ✓ Carrot, long bean, cabbage, Chinese spinach

GADO GADO

🕒 15m

👤 2 servings

1. Boil the eggs for 7 minutes, plunge them straight into cold water.
2. Heat oil in a large frying pan or wok. Fry the tofu and tempeh until brown and crispy. Set aside.
3. Blanch the beans, carrot, water spinach, cabbage, and beansprout. Drain and run under cold water.
4. Serve the eggs, tofu, tempeh, and vegetables on a plate.
5. Add the peanut sauce on top. Finish it off with some cucumber on the side.



Tip!

Make sure the peanut sauce is liquid enough. Add prawn crackers

INGREDIENTS

- ✓ Tofu
- ✓ Tempeh
- ✓ Carrot
- ✓ Beansprout
- ✓ Water spinach
- ✓ Long beans/green beans
- ✓ Cabbage
- ✓ 2 eggs

CHICKEN TALIWANG

🕒 25m 👤 2 servings

1. Heat oil in a pan. Add the chicken and cook it until it becomes golden brown
2. Put all ingredients in a blender, blend until smooth
3. Add the paste to the pan and fry it for a few minutes. Add the coconut milk and the kaffir lime juice.
4. Cook for 10 min. Serve with rice



Tip!

Replace the chicken with tofu to make it vegan/vegetarian. Service with rice.

FOR THE PASTE

- ✓ 2 cloves garlic
- ✓ 2 cloves shallots
- ✓ 1 small red chili
- ✓ 1/2 big red chili
- ✓ 2 dry chilis
- ✓ Galangal
- ✓ Ginger
- ✓ 1 candle nut
- ✓ 15 gr. palm sugar
- ✓ 50 ml. water
- ✓ Pinch of salt

INGREDIENTS

- ✓ Chicken
- ✓ 50 ml. coconut milk
- ✓ 1 kaffir lime

SAMBAL SAUCE

🕒 10m 👥 2 servings

1. Chop the chili and palm sugar.
2. Blend the garlic, shallot, small chili, big chili, and palm sugar with a little bit of water
3. Gradually add more water while blending until you obtain the desired consistency.
4. Top it off with kaffir lime



INGREDIENTS

- ✓ 2 cloves garlic
- ✓ 2 shallots
- ✓ 1 small red chili
- ✓ 1 big red chili
- ✓ 1/2 tomato
- ✓ 1 tsp palm sugar

Tip!

Add less chili and more tomatoes to make it less spicy. Add one more chili to make it spicier.

**Use cobek & blender*