

Nasi Goreng

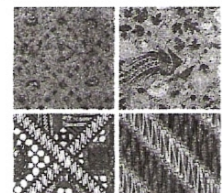
(Fried Rice)

Ingredients:

500 grams cooked rice
1 medium sized onion, sliced thinly
2 cloves garlic, chopped finely
½ cube magi seasoning
¼ teaspoon white pepper
1 stalk scallion, sliced thinly
¼ teaspoon salt
2 teaspoons sweet soy sauce
2 beaten eggs
5 tablespoons cooking oil
1 red chili, thinly sliced (optional)

Procedure:

- Heat 2 tablespoons cooking oil in a wok or any deep frying pan. Make scrambled egg. Set aside.
- Sauté the garlic and onion in 3 tablespoons cooking oil. Add the sliced chili. Add sliced shrimps. Cook until done.
- Add the cooked rice, salt, white pepper and magi seasoning. Mix well.
- Add the scrambled egg and sweet soy sauce. Continue cooking until done.
- Add the finely sliced scallion. Serve hot.



Semur Daging

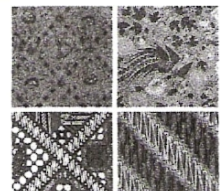
(Indonesian Beef Stew)

Ingredients:

300 grams beef, sliced ½ cm thick
2 cloves garlic, sliced thinly
1 medium onion, sliced thinly
1 red chili, sliced thinly
1 tablespoon margarine
¼ teaspoon white pepper
¼ teaspoon salt
2 tablespoons sweet soy sauce
200 ml hot water
2 pieces whole cloves
1 cm nutmeg
1 cm cinnamon

Procedure:

- In a wok or a deep frying pan, sauté garlic and onion with margarine.
- Add the sliced beef.
- Add sweet soy sauce, salt, white pepper, cloves, cinnamon and nutmeg.
- Add hot water and simmer until the beef becomes tender.
- Add the sliced red chili.
- Serve hot.



Risoles

(Rissole with chicken filling)

Ingredients:

Crepe:

100 grams flour
250 ml milk
1 egg
½ teaspoon salt
1 tablespoon margarine

Filling:

1 tablespoon margarine
1 clove garlic, chopped finely
1 medium onion, chopped finely
2 stalks celery, chopped finely
100 grams chicken breast, boil and chop
75 grams shrimps, peel and chop
100 grams carrots cut into small cubes
1 teaspoon salt
2 teaspoons sugar
½ teaspoon white pepper
½ tablespoon flour
100 ml milk

1 egg white
100 grams bread crumbs

Procedure:

Crepe:

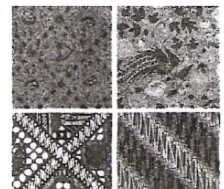
- Mix all ingredients except the margarine. Mix until well blended.
- Melt the margarine. Add into the batter and stir well.
- In a crepe pan (12-13 cm), put 1 tablespoon of the batter and cook until done. Set aside.

Filling:

- Sauté the garlic, onion and shrimps. Add the chopped chicken breast, carrots, salt, white pepper and sugar.
- Pour in the milk. Boil. Thicken with flour. Add celery. Continue stirring until done. Cool.

To assemble:

- Take one crepe. Fill the crepe with 2 teaspoon full of the filling. Roll and fold the edges to close.
- Beat the egg white.
- Dip the filled crepe into the beaten egg white. Roll on breadcrumbs.
- Deep fry until golden brown.



Sesame Chicken Wings

Ingredients:

500 grams chicken wings, cut off the tip and cut into 2 pieces

½ teaspoon powdered garlic

1 teaspoon salt

½ teaspoon white pepper

¼ teaspoon rum

¼ teaspoon honey

1 beaten egg

½ cup flour

1 cup bread crumbs

1 tablespoon sesame seeds } mix

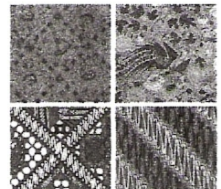
Procedure:

-Scrape the chicken meat towards the end of the bone to form a drumstick.

-Marinate for one hour in garlic, salt, white pepper, rum and honey

-Take out the chicken from the marinade and roll in flour, dip in the beaten egg, and lastly roll in the bread crumbs and sesame seed mixture.

-Deep fry until golden brown.



Acar

(Pickled Vegetables)

Ingredients:

200 grams carrots cut into small cubes
30 grams cucumber, remove seeds and cut into small cubes
10 hot chilies
1 teaspoon salt
2 tablespoons sugar
1 ½ vinegar

Procedure:

Mix all ingredients. Keep in a tight lid bottle. Refrigerate.

