An Evening with Friends and Indonesian Cuisine

Saturday, March 9, 2019 at 6:30 p.m.



Menu

Risol Bihun (Vermicelli Spring Roll)

Super Satay Chicken

Roasted Sweet Potatoes

Egg and Coconut Cake

Wine, Beer, and Coffee

Assignments

Couple One: Vermicelli Spring Rolls

Couple Two: Cucumber Salad and Roasted Sweet Potatoes

Couple Three: Binga Telur (Egg and Coconut Milk Cake)

Host Couple Four: Satay Chicken with Chili Dip, Coffee, Wine, and Beer

Some recipes have ingredients that will need to be purchased at a specialty market. Ha Tien Supermarket, 1959 Suburban Ave, St Paul, (Just off I-94 and I-694) has everything you will need. We suggest you make a list of unusual ingredients and amounts needed for all recipes. Choose one person from each group to go together to purchase supplies. Then split them up between the groups since relatively small amounts are called for.

**Risol Bihun** (Vermicelli Spring Rolls)

Prep Time: 1 hour

Cook Time: 1 hour and 30 minutes

Serves 16 to 24, approximately 20 to 24 spring roll skins

4 tablespoons oil

1 large shallot, thinly sliced

\* 4 cloves garlic, minced

\* 2 tablespoons ground dried shrimp (Suggestion: use Maesri shrimp powder)

¾ cup carrots, julienned

2 ribs Chinese celery (or standard celery), thinly sliced

1 teaspoon sugar

2 to 3 teaspoons salt

¼ to ½ tsp. ground turmeric (optional)

\* 9 oz. box vermicelli soaked in cold water until soft, then drained

\* 20-24 spring roll skins

\* Accompaniment: Bird eye chilies and/or Chili sauce, such as sriracha

Instructions

1. Heat oil over medium high heat in a large frying pan. Saute’ shallot and garlic until fragrant, then add ground dried shrimp, carrot, and celery. Stir to mix well.
2. Reduce heat to medium, then add vermicelli to the fry pan, and stir with tongs until fully cooked. Taste test and adjust salt/sugar/pepper as needed.
3. Turn off heat and transfer the cooked vermicelli to a large mixing bowl and let it cool to room temperature.
4. Take a piece of spring roll skin, heap about ¼ cup of cooked vermicelli at the center, and wrap. You can seal the skin with either water or egg white. Repeat until all cooked vermicelli is used up..
5. Heat a pot of oil for deep frying. Once the oil is hot and shimmering (340 Fahrenheit), fry spring rolls, in batches, until golden brown.
6. Set aside over wire rack to remove excess oil.
7. Serve immediately with bird eye chilies or your choice of chili sauce.

**Cucumber Salad**

Recipe needs to be doubled.

2 bunches of spring onion, cut into 3/4 inch pieces

5 1/2 oz. unsalted peanuts, roasted and roughly chopped

1-2 green chilies, thinly sliced

½ cucumber, sliced

1 bunch coriander(Cilantro), leaves picked and stalks finely chopped

2 tbsp. clear honey

4 tbsp soy sauce

3 tbsp. sesame oil

2 limes, juice only

Place the spring onions, peanuts, green chilies and cucumber and coriander into a bowl. Mix the honey, soy sauce, sesame oil, and lime juice together, pour over the salad and mix thoroughly. Serve with the chicken

and chili dip.

**Super Satay Chicken**

Recipe needs to be doubled.

1 tbsp. ground turmeric

1 tbsp. ground cumin

1 large free-range chicken (about 4 lbs.)

9 oz. unsalted peanuts, roasted

2 stalks lemongrass, finely chopped

2 in. piece of galangal, grated

3 garlic cloves, grated

14 fl. oz. Coconut milk

4 tbsp. ketjap manis (sweet Indonesian soy sauce available from most Chinese markets)

2 tbsp. dried chili flakes

1 lime, zest only

**Chili Dip**

2 red peppers, chopped

4 red chilies, chopped

3 garlic cloves, grated

2 ½ oz. sugar

3 ½ fl. oz. white wine vinegar

1 tbsp. corn starch, mixed with 2 tsp. water

2 limes, juice only

large pinch of salt

1 tsp. chili flakes

1. Mix together the turmeric and cumin, add some cold water to make a paste and rub all over the chicken. Cover the chicken with cling film, place in the refrigerator and leave overnight.
2. Pulse the peanuts in a food processor (they should be a mixture of fine an coarse pieces) and set aside. Place the lemongrass, galangal and garlic into the food processor and blend to a fine paste. Transfer to a bowl, add the coconut milk, ketjap manis, dried chili flakes, lime zest, and chopped peanuts. Cover and set aside overnight.
3. The next day, preheat the oven to 250F
4. Place the chicken in a roasting tray and pour the marinade over. Roast very slowly for two hours, basting with the sauce half way through. After this time turn the oven up to 400F and continue to cook for a further 20 minutes. Be careful not to burn the chicken, if needs be, you can add a splash or two of water while cooking. Remove from the oven, baste, and leave to rest for 20 minutes.
5. Meanwhile, to make the chili dip, place the red peppers, chilies, garlic, sugar and white vinegar into a food processor and blend to a rough puree. Pour the mixture into a saucepan and bring to a boil. Cook for around three minutes, then whisk in the corn starch mixture and cook until the sauce thickens. Finish with the lime juice, salt, and chili flakes. Set aside to cool.

**Roasted Sweet Potatoes**

This recipe needs to be doubled

3 large sweet potatoes, peeled and cubed

1 Tbsp. butter, melted

2 tsp. olive oil

1 Tbsp. brown sugar

1 tsp. cinnamon

½ tsp. sea salt

¼ tsp. freshly grated pepper

pinch of ground ginger

Melt butter in a small bowl. Add olive oil, brown sugar, cinnamon, sea salt, pepper, and ginger. Combine mixture with sweet potatoes in a plastic Ziploc bag and shake until combined. Place the potatoes on a roasting pan. Bake at 375 degrees for 35-40 minutes, stirring potatoes half way through baking. You may want to saute Kale to add some greens to the plate.

**Bingka Telur** (Egg and coconut Milk Cake

6 eggs

5 oz. sugar

2 ½ oz. flour

7 oz, coconut milk (may use canned coconut milk)

1 tsp vanilla essence

½ tsp. salt

1. Preheat oven to 320 Fahrenheit. Grease and flour a 9 inch round cake pan.
2. In a mixing bowl, beat together eggs and sugar until the sugar has dissolved.
3. Beat in the four, coconut milk, vanilla essence, and salt, one at a time, making sure each is completely well mixed before adding the next ingredient.
4. Pour the batter into the prepared pan and bake for 50 minutes, or until a cake tester comes out clean.
5. Cake will rise and then collapse. Don’t panic. This is what should happen.