

A. Recipe:

Deep Fried Tempe with Spiced Batter

INGREDIENTS

- ✓ 400 gr Tempe
- ✓ 90 gr All-purpose flour
- ✓ 90 gr Rice flour
- ✓ 8 gr Baking Powder (1/2 tsp)
- ✓ 1 tsp Coriander Powder
- ✓ 1 tbsp Salt
- ✓ 200 ml Water
- ✓ 1 pcs. Spring onion, chopped
- Vegetable oil for deep fry

To blend

- ✓ 1 cm Fresh Turmeric
- ✓ 1 cm Ginger
- ✓ 3 pcs. Garlic
- ✓ 3 pcs. Shallot
- ✓ 1/2 cup Water

Dipping Sauce (Optional)

- ✓ Sweet Soy sauce (Kecap Manis)
- ✓ Chilies
- ✓ Pinch of salt



Total Time: 30 minutes
Servings: 3-4

DIRECTION

- A. (1)... one block of Tempe into 10-12 slices. Set aside.
- B. Prepare the blend ingredients using blender.
- C. In a big bowl, prepare the batter. Add in all the ingredients: all-purpose flour, rice flour, blended mixture, coriander powder, salt, baking powder, and water. (2) ... water little by little until you reach a good texture of the batter. Not too liquid but also not too thick. (3)... the water accordingly.
- D. (4)... vegetable oil in a wok on high heat. You can fill up the oil up to 1/3 of the wok's depth.
- E. Coat tempe in the batter, ready for frying. It normally takes about 3-4 minutes each side, but please adjust according to the temperature of your stove as well. (5)... the tempe as soon as it turns golden brown.
- F. Serve with dipping sauce (optional), or you can enjoy it as a snack.