

A. Recipe:

**Deep Fried Tempe with Spiced Batter**

<b>INGREDIENTS</b>	
✓ 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
<b>To blend</b>	
✓ 1 cm	Fresh Turmeric
✓ 1 cm	Ginger
✓ 3 pcs.	Garlic
✓ 3 pcs.	Shallot
✓ 1/2 cup	Water
<b>Dipping Sauce (Optional)</b>	
✓ 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 work'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 temperate 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.