

Fried Spiced Fermented Soybean Recipe

(Mendoan - Indonesian Recipe)

Ingredients: Serves 4

1 piece fermented soybean (300g)
75g rice flour
1 tablespoon cornstarch
125cc coconut milk
5 Chinese chives, cut into 1 cm pieces
oil for deep-frying

Spices (ground):

3 candlenuts, roasted
2 cloves garlic
½ teaspoon coriander, roasted
½ teaspoon lesser galangal, roasted
½ teaspoon salt

Method:

Slice fermented soybean into pieces ½ x 5 x 7 cm. Mix ground spices, rice flour and cornstarch. Add coconut milk and mix until smooth, then add Chinese chives. Dip fermented soybean one slice at a time into the mixture, then deep-fry until golden brown. Drain and serve with sweet soy sauce and sliced bird's eye chilies.

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