

Ketoprak Recipe

(Vermicelli with Peanut Sauce Recipe)

Ingredients: Serves 4

8 pieces bean curd (5 x 5cm)

sweet soy sauce to taste

2 whole lontong, 20 x 3cm, sliced round (refer More Indonesian Recipes below)

100g dried vermicelli, blanched, drained

150g bean sprouts, tailed, blanched, drained

fried shallots

Chinese parsley, chopped

100g tapioca crackers/melinjo nut crackers

Spices (ground):

3 cloves garlic

5 bird's eye chilies

2 red chilies

50g peanuts, roasted/fried

1-2 teaspoons vinegar

50cc water

Method:

Fry bean curd until golden brown, then drain and chop finely. Mix ground spices and add sweet soy sauce. To serve, arrange lontong (rice dumplings), vermicelli, bean curd, bean sprouts, fried shallots and Chinese parsley on a serving dish. Pour the peanut sauce over and sprinkle with more fried shallots and tapioca crackers or melinjo nut crackers.

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