Sambal Goreng Tempe Recipe

Ingredients:

4 pieces preserved soy bean cake (tempe)
Cooking oil for deep frying
4 pieces firm bean curd (tau kwa)
45 g transparent glass noodles (tung hoon)
½ teaspoon salt
3 tablespoons cooking oil
1 large onion, peeled and sliced
2 red chilies, seeded and diagonally sliced
2 green chilies, seeded and diagonally sliced
1 rounded (heaped) teaspoon tamarind pulp (asam Jawa), mixed with 65ml
  water and strained
750 ml coconut milk, squeezed from 1 grated coconut with sufficient water added
150 g long (snake) beans, cut into 4-cm lengths
1½ teaspoons salt or to taste
pinch of sugar
Ingredients to be ground:
15 dried red chilies, soaked till soft
15 shallots, peeled
5 cloves garlic, peeled
2.5-cm knob turmeric (kunyit), peeled
2.5 x 1.25-cm piece dried shrimp paste (belachan)

Method:
Cut preserved soy bean cake (tempe) into 2.5-cm pieces and deep-fry in hot oil until lightly browned. Drain and set aside. Quarter each firm bean curd and deep fry. Remove and drain. Wash and drain transparent noodles, then deep-fry. Remove and drain. Season peeled shrimps with ½ teaspoon salt and leave aside. Heat 3 tablespoons oil in a wok or frying pan and brown onion slices. Add ground ingredients and chili slices. Fry until fragrant and oil separates. Add shrimps and stir-fry for 2 minutes, then add tamarind juice and coconut milk. Bring to a slow boil. Add long beans, as well as fried soy bean cakes (tempe), firm bean curd (tau kwa) and transparent noodles (tung hoon). Simmer over low heat until long beans are cooked. Season with sugar and 1½ teaspoons salt or to taste. Serve with rice.
Note: Tempe or preserved soy bean cake comes in rectangular packets and are easily available at Malay stalls in markets or Asian grocery stalls or supermarkets. They are usually wrapped in banana leaves or daunketapang. When fresh from the market, they can be kept in the refrigerator for 2 to 3 days. When they are not fresh, they turn a mouldy black.

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