

Sambal Tempe Teri Kacang Recipe

(Fried Fermented Soybean with Whitebait and Peanuts - Indonesian Recipe)

Ingredients: Serves 4

250g fermented soybean, thinly sliced ½ x 3 cm, deep-fried until crispy

5 tablespoons oil

50g whitebait, washed and fried

100g peanuts, fried, drained

1 lime, extract juice

Spices (ground):

10 red chilies

5 shallots

2 cloves garlic

salt

Method:

Heat oil and sauté ground spices until fragrant. Toss in the fermented soybean, whitebait and peanuts, then add lime juice. Mix well and serve.

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