

Spicy Tempe with Quail Eggs Recipe

Ingredients:

Oil for deep-frying

4 pieces tempe, diced (fermented soy bean which is available at beancurd stalls from the wet markets)

2 potatoes, peeled and diced

3 firm beancurd, diced

150 shrimps, shelled

1 onion, sliced

30 quail eggs, hard boiled and shelled

½ cup water

1½ tablespoons sugar

a dash of pepper

Salt to taste

Grind into paste:

5 teaspoons sugar

10 shallots, peeled

4 tablespoons chili paste

2 tablespoons bean paste (tau cheo)

Method:

Heat the oil and deep-fry tempe, potatoes and beancurd until golden brown. Dish up and drain.

Leave 3 tablespoons oil in a wok. Stir-fry spice paste until aromatic. Add shrimps and onions; stir-fry until shrimps are cooked. Stir in tempe, potatoes and beancurd. Add quail eggs and water.

Season with sugar, salt and pepper. Lower fire and simmer until dry. Adjust taste with salt. Dish onto a serving plate and serve immediately with steamed jasmine rice.

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