

Daily Cooking Quest
ESSENTIAL INDONESIAN RECIPES



ANITA JACOBSON

Preface

Hi, I'm Anita!

I am the cook, author, and photographer of Daily Cooking Quest, a food blog with hundreds of authentic and easy Indonesian recipes.

I grew up eating Indonesian and Chinese Indonesian food. Since Indonesian cuisine can be hard to find outside Southeast Asia, I decided to learn to cook the dishes I enjoyed in Indonesia.

This book contains a selection of 20 essential Indonesian recipes from my blog. For more Indonesian recipes, please visit my blog at dailycookingquest.com.

I hope you enjoy this free cookbook!

Anita Jacobson

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GADO-GADO

Indonesian Salad
with Peanut Sauce



Gado-Gado

Indonesian Salad with Peanut Sauce

4 servings

1. Fry or roast peanuts. Toast shrimp paste. Squeeze lime to get its juice.
 2. Soak tamarind pulp in 2 tablespoons warm water. Massage and strain to get tamarind juice.
 3. Grind peanuts, garlic, palm sugar, chilies, shrimp paste, and salt. Stop before peanuts become a smooth paste.
 4. Mix peanut mixture with tamarind juice, lime juice, and sweet soy sauce.
 5. Add enough hot water to the peanut mixture while stirring to get the consistency that you like.
 6. Peel, cube, and boil potatoes. Hard-boil, peel, and cut eggs into quarters. Cube and deep fry tofu and tempeh until golden brown.
 7. Blanch cabbage, bean sprouts, snake beans, spinach, and chayote. Cube cucumber.
 8. Arrange potatoes, eggs, tofu, tempeh, and vegetables on a plate. Garnish with fried shallots and prawn/melinjo crackers. Serve with peanut sauce.
- 4 potatoes
 - 4 eggs
 - 450 g firm tofu
 - 450 g tempeh
 - cabbage
 - bean sprouts
 - snake beans
 - spinach
 - chayote
 - cucumber
 - Peanut sauce
 - 200 g peanuts
 - 1 tsp shrimp paste
 - 1 lime
 - 1 tsp tamarind pulp
 - 4 cloves garlic
 - 50 g palm sugar
 - 5 bird-eye chilies
 - 1 Tbsp salt
 - 1 Tbsp sweet soy sauce

PERKEDEL KENTANG

Indonesian Potato Fritters



Perkedel Kentang

Potato Fritters

8 servings

1. Fill a pot with 2 inches of oil. Heat until oil is hot (170°C / 340°F).
 2. Peel and cut potatoes into wedges. Deep fry potato wedges until golden brown. Set aside over a wire rack to remove excess oil.
 3. Heat 1 tablespoon oil in a frying pan and fry ground beef with ½ teaspoon salt and ½ teaspoon pepper until fully cooked. Set aside.
 4. Mash fried potatoes in a mixing bowl until smooth. Add ground beef, 1 teaspoon salt, 1 teaspoon pepper, sugar, nutmeg, fried shallots, and scallions. Stir and mix until uniform and gather into a ball.
 5. Divide the mixture into 16 portions and shape it into patties. Arrange on a baking sheet and chill in the fridge for 1 hour.
 6. Prepare a pot for deep frying. Once the oil is hot, dip potato patties in lightly beaten egg to coat, and deep fry until golden brown. Drain over a wire rack to remove excess oil.
- 1 kg potatoes
 - 250 g ground beef
 - 1 ½ tsp salt
 - 1 ½ tsp pepper
 - 1 tsp sugar
 - ½ tsp nutmeg
 - ¼ cup fried shallots
 - ¼ cup scallions
 - 1-2 eggs
 - oil for deep frying



BAKWAN JAGUNG
Corn Fitters

Bakwan Jagung

Corn Fritters

12 servings

1. Use a sharp knife to scrape off corn kernels (~ 2 ¼ cups kernels). Throw away the cobs.
 2. Mince shallots and garlic, thinly slice Chinese celery (~ ¼ cup) and scallions (~ ¼ cup).
 3. Place corn kernels, shallot, garlic, Chinese celery, scallion, and eggs into a mixing bowl. Add all-purpose flour, rice flour, salt, pepper, and cold water. Mix gently with a spatula into a thick batter.
 4. Fill a pot with 2 inches of oil. Heat until oil is hot (170°C / 340°F).
 5. Drop ladleful of batter into the hot oil and fry until golden brown, about 2-3 minutes each side. Drain the fritters on a wire rack over a baking sheet. Repeat to use up the batter.
 6. Serve corn fritters hot with tomato ketchup and chili sauce.
- 3 ears corn
 - 125 g shallots
 - 5 cloves garlic
 - 2 Chinese celery
 - 2 scallions
 - 3 eggs
 - 150 g all-purpose flour
 - 75 g rice flour
 - 1 ½ tsp salt
 - 1 tsp pepper
 - 300 ml cold water
 - oil for deep frying



SATE AYAM MADURA

Chicken Satay with Peanut Sauce



Sate Ayam Madura

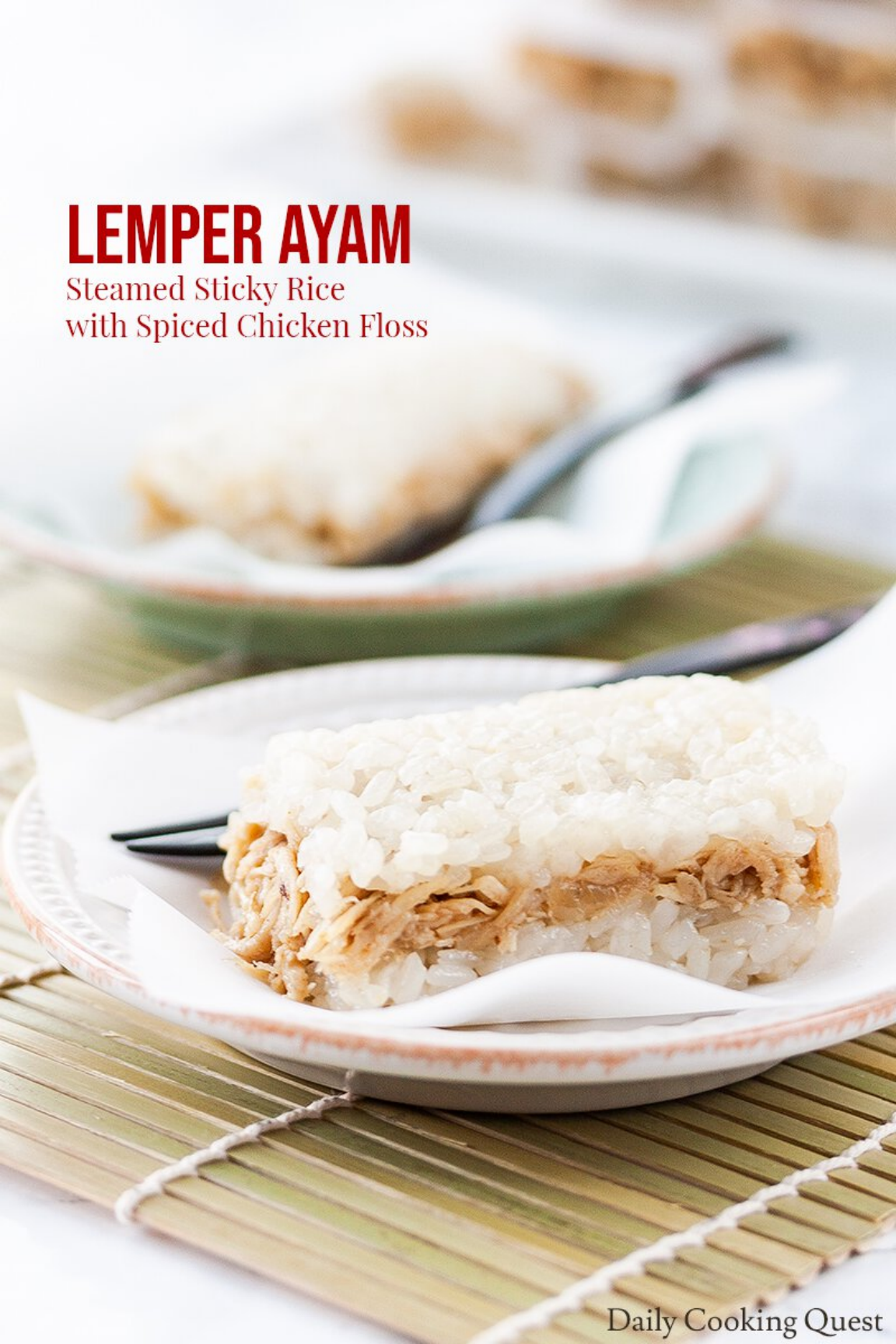
Chicken Satay with Peanut Sauce

4 servings

1. **Peanut sauce:** Fry or roast peanuts. Grind peanuts, candlenuts, and chilies.
 2. Transfer peanut mixture to a pot along with the rest of the peanut sauce ingredients. Bring to a boil, then reduce heat to a simmer and continue cooking until the sauce thickens. Turn off heat.
 3. **Chicken satay:** Place chicken, sweet soy sauce, oil, and 150 grams of peanut sauce in a mixing bowl. Mix well and marinate for 30 minutes.
 4. Skewer the marinated chicken with bamboo skewers. Grill/broil until the chicken is cooked and slightly charred, baste with marinating sauce as needed.
 5. Serve the satay with peanut sauce and accompaniments.
- 600 g chicken thigh
4 Tbsp sweet soy sauce
2 tsp oil
20 bamboo skewers
Peanut sauce
- 250 g peanuts
 - 3 candlenuts
 - 6 cayenne chilies
 - 4 Tbsp palm sugar
 - 2 ½ tsp salt
 - 600 ml water
- To serve
- sweet soy sauce
 - lime wedges
 - fried shallots

LEMPER AYAM

Steamed Sticky Rice
with Spiced Chicken Floss



Lemper Ayam

Steamed Sticky Rice with Spiced Chicken Floss

8 servings

1. **Sticky rice:** Soak sticky rice in cold water overnight. Strain and steam over medium-high heat for 15 minutes.
 2. Boil coconut milk, kaffir lime leaves, daun salam, pandan, and salt in a pot. Add steamed sticky rice and cook until the rice absorbs all the liquid.
 3. Steam the sticky rice again for 30 minutes or until al dente. Stir, discard leaves, keep warm.
 4. **Chicken floss:** Boil chicken breast to cook. Strain and shred into tiny pieces.
 5. Grind shallots, garlic, candlenuts, coriander, and cumin into a paste. Soak tamarind pulp in 3 tablespoons warm water to get tamarind juice.
 6. In a frying pan, fry oil and spice paste until fragrant. Add kaffir lime leaves, daun salam, tamarind juice, coconut milk, and bring to a boil.
 7. Add chicken, salt, and sugar. Cook until dry. Discard leaves, and set aside.
 8. **Assemble:** Spread and press half of the sticky rice in an oiled 8"x8" pan. Top with chicken floss and the remaining sticky rice, pressing as you go. Cut into 16 slices.
- 300 g sticky rice
 - ½ cup coconut milk
 - 4 kaffir lime leaves
 - 4 daun salam
 - 2 pandan leaves
 - ½ tsp salt
 - Spiced chicken floss
 - 250 g chicken
 - 2 Tbsp oil
 - 50 g shallots
 - 3 cloves garlic
 - 3 candlenuts
 - ½ tsp coriander
 - ½ tsp cumin
 - 2 kaffir lime leaves
 - 2 daun salam
 - 1 tsp tamarind pulp
 - ¼ cup coconut milk
 - ½ tsp salt
 - 2 ½ Tbsp sugar



SOP BUNTUT
INDONESIAN OXTAIL SOUP

Sop Buntut

Oxtail Soup

8 servings

1. Simmer oxtails and water in a soup pot for 2 hours or until tender. Remove oxtails from the stock and set aside. Strain stock to get a clear broth. Return strained broth and oxtails back to the pot.
2. Cut carrots into 1-inch rounds. Cut each potato into 8 wedges.
3. Grind spice paste ingredients.
4. In a frying pan, heat oil and sauté spice paste, cinnamon, cloves, and nutmeg until fragrant. Add this to the pot with broth and oxtails.
5. Bring the oxtail and broth back to a boil. Add carrot, potato, salt, sugar, and pepper. Simmer for 20 minutes or until carrot and potato are cooked and tender but still quite firm. Adjust salt and sugar as needed.
6. Mix sweet soy sauce with thin slices of bird-eye chilies to make chili sauce.
7. Garnish the soup with slices of tomato, scallion, Chinese celery, and fried shallots. Serve the hot soup with steamed rice, chili sauce, and lime juice.

1 kg oxtails
 10 cups water
 250 g carrots
 250 g potatoes
 2 Tbsp oil
 1 cinnamon stick
 5 whole cloves
 1 tsp nutmeg
 1 Tbsp salt
 ½ Tbsp sugar
 1 tsp pepper
 Spice paste

- 100 g shallots
- 5 cloves garlic
- 1 inch ginger
- 150 g onion

Chili sauce

- 4 Tbsp sweet soy sauce
- 4 bird-eye chilies

To serve

tomatoes, scallions, Chinese celery, fried shallots, lime juice



emping



fried potato cubes



bawang goreng



SOTO BETAWI
JAKARTA BEEF SOUP

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Soto Betawi

Jakarta Beef Soup

8 servings

1. Grind spice paste ingredients.
 2. Boil beef shank, honeycomb tripe, lemongrass, daun salam, milk, and spice paste over medium-high heat in a soup pot. Cover the pot and simmer for 2 hours or until the meat and tripe are tender.
 3. Remove the beef and tripe from the soup pot and cut into bite-size pieces.
 4. Strain the soup to get a clear broth. Return strained broth, beef, and tripe to the soup pot. Add water, coconut milk, and salt. Simmer for another 30 minutes.
 5. Turn off the heat, discard the lemongrass and daun salam, and stir in kaffir lime leaves.
 6. Serve the soup (soto) in soup bowls. Garnish each bowl with tomato and fried potato cubes, and top with sliced scallions, fried shallots, and melinjo crackers. Let each person add as much sweet soy sauce and lime juice to their soup. Serve the soup with steamed white rice and a side of acar.
- 1 kg beef shank
 - 500 g honeycomb tripe
 - 5 stalks lemongrass
 - 3 daun salam
 - 4 cups fresh milk
 - 4 cups water
 - 2 cups coconut milk
 - 1 Tbsp salt
 - 5 kaffir lime leaves
 - Spice paste
 - 100 g shallots
 - 4 cloves garlic
 - 1 inch ginger
 - 2 inches galangal
 - 5 candlenuts
 - To serve
 - diced tomatoes
 - fried potato cubes
 - sliced scallions
 - fried shallots
 - melinjo crackers
 - sweet soy sauce
 - lime

SAYUR ASEM

Vegetables in Tamarind Soup



Sayur Asem

Vegetables in Tamarind Soup

8 servings

- | | |
|---|---|
| <ol style="list-style-type: none"> 1. Simmer peanuts in 2 inches of water in a pot for 1 hour until soft. Drain. 2. Toast shrimp paste, then grind it with all the spice paste ingredients. 3. Soak tamarind pulp in ½ cup of warm water. Massage and strain to get tamarind juice. 4. Chop cabbage into bite-size pieces. Chop chayote into 1-inch pieces. Chop snake beans into 2-inch sections. Chop corn into 1-inch sections. Remove kale stems and chop the leaves. Quarter tomatoes. 5. Boil water in a soup pot over medium-high heat. Add spice paste, tamarind juice, lemongrass, daun salam, palm sugar, turmeric, salt, and pepper. Cook until fragrant, about 5 minutes. 6. Add boiled peanuts. Reduce heat to a medium and cook for 10 minutes. 7. Add cabbage, chayote, snake beans, and corn. Cook for 15 minutes. 8. Add kale and tomatoes. Cook for 5 minutes. 9. Turn off the heat. Serve the soup immediately with steamed white rice. | <ul style="list-style-type: none"> ½ cup dried peanuts 20 g tamarind pulp 500 g cabbage 500 g chayote 100 g snake beans 1 ear corn 100 g kale 2 tomatoes 6 cups water 2 stalks lemongrass 8 daun salam 60 g palm sugar 1 tsp turmeric 1 Tbsp salt ½ tsp pepper Spice paste <ul style="list-style-type: none"> • 10 g shrimp paste • 10 red chilies • 75 g shallots • 3 cloves garlic • 5 candlenuts • 1 inch ginger • 1 inch galangal |
|---|---|



SAYUR LODEH

Indonesian Vegetables Stew
in Coconut Milk

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Sayur Lodeh

Vegetable Stew in Coconut Milk

8 servings

1. Grind spice paste ingredients.
2. Cut Chinese eggplants into wedges. Quarter Thai eggplants. Chop snake beans into 2-inch sections. Dice tempeh. Quarter tomato.
3. Toast shrimp paste, then grind it with all the spice paste ingredients.
4. Heat oil in a soup pot over medium-high heat. Fry spice paste for 5 minutes or until fragrant. Add daun salam and stir for 1 minute.
5. Add coconut milk, water, salt, and palm sugar. Bring to a boil.
6. Add eggplants, snake beans, tempeh, and tomato, and bring to a boil. Simmer until the vegetables are tender.
7. Turn off the heat, transfer to a serving bowl, and serve immediately with steamed white rice.

- 1 Chinese eggplant
- 6 Thai eggplants
- 10 snake beans
- 250 g tempeh
- 1 tomato
- 2 Tbsp oil
- 1 daun salam
- 400 ml coconut milk
- 800 ml water
- 2 tsp salt
- 1 ½ Tbsp palm sugar
- Spice paste
 - 2 tsp shrimp paste
 - 100 g shallots
 - 4 cloves garlic
 - ½ inch galangal
 - ½ inch ginger
 - 3 candlenuts
 - 1 tsp coriander
 - 1 tsp turmeric
 - 5 cayenne chilies



GUDEG JOGJA
YOGYAKARTA JACKFRUIT STEW
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Gudeg Jogja

Yogyakarta Jackfruit Stew

8 servings

1. Grind spice paste ingredients.
 2. Place spice paste, daun salam, kaffir lime leaves, galangal, lemongrass, tea bag, palm sugar, salt, and young jackfruit into a pot.
 3. Add coconut milk and water. Mix and bring to a boil. Simmer for 3-4 hours until the sauce is reduced by half, stirring every 30 minutes.
 4. Add hard-boiled eggs and stir to mix. Continue simmering for another 1 to 2 hours, or until the sauce is fully absorbed by the jackfruit and eggs.
 5. Turn off heat. Remove all the leaves. Transfer to a serving plate and serve warm or at room temperature.
- 6 daun salam
 - 3 kaffir lime leaves
 - 1 inch galangal
 - 2 stalks lemongrass
 - 1 tea bag black tea
 - 75 g palm sugar
 - 1 ½ tsp salt
 - 500 g canned young jackfruit
 - 2 cups coconut milk
 - 2 cups water
 - 4 hard-boiled eggs
 - Spice paste
 - 50 g shallots
 - 4 cloves garlic
 - 8 candlenuts
 - 1 tsp coriander

AYAM UNGKEP

Indonesian Fried Chicken



Ayam Ungkep

Indonesian Fried Chicken

8 servings

1. Grind spice paste ingredients.
 2. Boil chicken, lemongrass, kaffir lime leaf, spice paste, and coconut water in a pot. Cover the pot and simmer for 30 minutes until the chicken is cooked.
 3. Drain and set aside the chicken until dry before deep frying.
 4. Fill a pot with 2 inches of oil. Heat until oil is hot (170°C / 340°F).
 5. Fry chicken in hot oil for 3 minutes or until the skin is crispy and golden brown.
- 8 pieces chicken
 - 3 stalks lemongrass
 - 5 kaffir lime leaves
 - 2 cups coconut water
 - Spice paste
 - 100 g shallots
 - 5 cloves garlic
 - 1 inch ginger
 - 1 inch galangal
 - 1 Tbsp turmeric
 - 1 tsp coriander
 - 1 tsp salt
 - 1 tsp sugar

RENDANG SAPI PADANG

Padang Style Beef Rendang



Rendang Sapi Padang

Padang Style Beef Rendang

8 servings

1. Grind spice paste ingredients.
 2. Cut beef into 2-inch cubes.
 3. Soak tamarind pulp in $\frac{1}{4}$ cup warm water. Massage and strain to get tamarind juice.
 4. Heat $\frac{1}{4}$ cup oil in a wok over medium-high heat and fry spice paste, kaffir lime leaves, lemongrass, daun salam, turmeric leaves, cinnamon, crushed cardamom pods, cloves, and star anise for 5 minutes or until fragrant.
 5. Add beef, stir until no longer pink.
 6. Add coconut milk, water, tamarind juice, and bring to a boil. Reduce the heat to medium-low and cook until the sauce is reduced and thickened.
 7. Once the sauce is thick, reduce the heat to low and simmer until all the liquid is almost gone and the beef looks a bit dark. You should see oil separates from the sauce.
 8. Remove from heat and serve hot or at room temperature.
- 1 kg beef shank
 - 2 tsp tamarind pulp
 - 5 kaffir lime leaves
 - 4 stalks lemongrass
 - 5 daun salam
 - 2 turmeric leaves
 - 1 cinnamon stick
 - 4 cardamom pods
 - 2 whole cloves
 - 2 whole star anise
 - 800 ml coconut milk
 - 1200 ml water
 - Spice paste
 - 250 g shallots
 - 10 cloves garlic
 - 100 g red chilies
 - 10 candlenuts
 - 2 inches ginger
 - 2 inches galangal
 - 1 tsp turmeric
 - 1 tsp cumin
 - 1 Tbsp pepper
 - 1 Tbsp salt



GULAI KAMBING
Indonesian Lamb Curry
Daily Cooking Quest

Gulai Kambing

Indonesian Lamb Curry

4 servings

1. Grind spice paste ingredients.
 2. Cut lamb into bite-size pieces.
 3. Heat cooking oil in a pot and sauté spice paste, lemongrass, kaffir lime leaves, daun salam, cloves, crushed cardamom, and cinnamon until fragrant, about 3 minutes.
 4. Add lamb, stir until no longer pink.
 5. Add the coconut milk, water, palm sugar, salt, and pepper. Stir and bring to a boil. Reduce the heat and simmer until the lamb is tender and the sauce has reduced by half, about 1 ½ to 2 hours.
 6. Turn off heat and serve the lamb curry immediately with steamed white rice.
- 450 g lamb
 - 2 Tbsp oil
 - 1 stalk lemongrass
 - 2 kaffir lime leaves
 - 2 daun salam
 - 2 whole cloves
 - 1 cardamom pod
 - ½ cinnamon stick
 - 200 ml coconut milk
 - 2 cups water
 - 1 Tbsp palm sugar
 - 1 tsp salt
 - ½ tsp pepper
 - Spice paste
 - 100 g shallots
 - 5 cloves garlic
 - 5-10 red chilies
 - 4 candlenuts
 - 1 inch ginger
 - ½ inch galangal
 - ½ Tbsp coriander
 - ½ tsp turmeric
 - ¼ tsp cumin

NASI UDUK BETAWI

Jakarta Fragrant Coconut Rice



Nasi Uduk Betawi

Jakarta Fragrant Coconut Rice

4 servings

1. Rinse the rice multiple times with cold tap water until the water runs clear before draining.
 2. Place rice and the remaining ingredients in a rice cooker pot. Cook with the white rice setting.
 3. Rest the cooked rice for 10 minutes before opening the rice cooker lid.
 4. Open the rice cooker lid, discard the leaves, and fluff the rice.
 5. Serve the rice immediately.
- 1 ½ cup jasmine rice
 - ½ cup coconut milk
 - 2 ½ cup water
 - 2 stalks lemongrass
 - 2 pandan leaves
 - 4 daun salam
 - 2 thin slices ginger
 - 2 thin slices galangal
 - 1 tsp coriander
 - ⅛ tsp salt



Rice Cooker Ketupal

Rice Cooker Rice Cakes

Rice Cooker Ketupat

Rice Cooker Rice Cakes

4 servings

1. Rinse the rice multiple times with cold tap water until the water runs clear before draining.
2. Place rice, salt, and water in a rice cooker pot. Cook with the white rice setting.
3. Fluff and press the rice with a rice paddle/spatula.
4. Line a loaf pan with saran plastic wrap. Transfer the warm rice to the pan, pressing as you transfer the rice. Cover the top surface with another piece of saran wrap, press to flatten the surface.
5. Once the rice packed, poke the saran plastic wrap with a skewer to create holes for steam to escape.
6. Let the rice cake cools. You can speed up the process by cooling it in the refrigerator.
7. Remove cooled rice cake from the loaf pan, remove the plastic wrap, and cut it into 1-inch cubes.

2 cups jasmine rice

$\frac{1}{4}$ tsp salt

4 cups water

ACAR

INDONESIAN PICKLE



Acar

Indonesian Pickle

16 servings

1. Scrub/peel cucumbers, remove the seeds and cut into small cubes. Peel carrots and shallot and cut into small cubes. Chop red chilies. Please make sure that the cucumber, carrot, and shallot are all about the same size. You should get about 3 cups of vegetables.
 2. Sprinkle chopped vegetables with about a teaspoon salt in a mixing bowl and set aside for 10 minutes.
 3. Wash the vegetables under running water and strain with a colander. Set aside.
 4. Boil water, sugar, salt, and vinegar in a pot until sugar dissolves. Turn off the heat, add the vegetables, and rest for 10 minutes.
 5. Transfer the pickle to clean glass jars. Store in the fridge once the jars are cool to touch.
- 2 cucumbers
 - 2 carrots
 - 25 bird-eye chilies
 - 15 Asian shallots
 - 2 cups water
 - $\frac{3}{4}$ cup sugar
 - 1 tsp salt
 - 2 Tbsp white vinegar



SAMBAL TERASI MATANG
(Cooked Shrimp Paste Chili Sauce)

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Sambal Terasi

Shrimp Paste Chili Sauce

8 servings

1. Quarter tomato and optionally remove the seeds from chilies.
 2. Toast shrimp paste.
 3. Heat oil in a frying pan over high heat. Sauté chilies, tomato, shallots, garlic, and toasted shrimp paste until fragrant. Cook for 5 minutes or until chilies and tomato wilt.
 4. Transfer the cooked ingredients to a blender/food processor, and grind into a smooth paste.
 5. Return the chili paste to the frying pan. Turn the heat to medium, season with salt and palm sugar, adjust the taste as needed. Add kaffir lime leaves and continue cooking until the chili paste turns a darker shade.
 6. Turn off heat and transfer to a serving bowl.
- 10 Fresno chilies
 - 10 bird-eye chilies
 - 1 tomato
 - 2 tsp shrimp paste
 - 2 Tbsp oil
 - 125 g shallots
 - 1 clove garlic
 - ½ tsp salt
 - 2 tsp palm sugar
 - 3 kaffir lime leaves



PISANG GORENG

**INDONESIAN
FRIED BANANAS**

Pisang Goreng

Indonesian Fried Banana

4 servings

1. Fill a pot with 3 inches of oil. Heat until oil is hot (170°C / 340°F).
2. Meanwhile, peel all the bananas. Make three slits along its length, but keep the bottom 1 inch intact. Open the banana to resemble a fan.
3. Whisk the batter ingredients in a mixing bowl.
4. Scoop a tablespoon of hot oil into the batter and whisk again.
5. Coat the bananas with batter and deep fry until golden brown and crispy, about 3-4 minutes.
6. Remove bananas and drain on a wire rack to remove excess oil. Serve fried banana immediately.

8 ripe saba bananas
oil for deep frying

Batter

- 100 g rice flour
- 1 ½ tsp baking powder
- ½ tsp baking soda
- 2 tsp sugar
- ½ tsp salt
- ⅛ tsp turmeric
- ½ cup water



WAJIK

Sticky Rice
in Palm Sugar
& Pandan Leaves

Daily Cooking Quest

Wajik

Sticky Rice in Palm Sugar and Pandan Leaves

16 servings

1. Soak rice in cold water overnight.
2. Prepare a steamer over medium-high heat with at least 2 inches of water in the bottom pot. Line the steamer basket with parchment paper to prevent the rice from falling through.
3. Place rice in the steamer basket, and steam for 30 minutes.
4. Sprinkle the rice with 50 ml hot water. Steam for another 30 minutes until al dente.
5. Meanwhile, boil the coconut milk, palm sugar, and pandan leaves in a pot over medium heat. Simmer for 10 minutes, stir to dissolve the sugar. Strain and discard the leaves. Return the strained syrup to a large frying pan.
6. Transfer rice into the frying pan. Cook on low heat, stir until the rice absorbs all the syrup.
7. Line an 8"x8" pan with parchment paper. Transfer the rice into the pan, press, and flatten with a spatula.
8. Let the sticky rice cool to room temperature before slicing and serving.

400 g sticky rice
50 ml hot water
250 ml coconut milk
200 g palm sugar
3 pandan leaves



WEDANG JAHE
INDONESIAN GINGER TEA

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Wedang Jahe

Indonesian Ginger Tea

2 servings

1. Dry fry the ginger until fragrant, chopped, and bruised.
2. Bruise and knot lemongrass. Knot pandan leaf. Crush peppercorns. Crush cardamom pods.
3. Add ginger and the rest of the ingredients to a pot and bring to a boil. Cover the pot, reduce heat, and simmer for 5 minutes until fragrant and all sugar has dissolved.
4. Turn off the heat and let the tea steep while still covered for another 5 minutes.
5. Strain into individual teacups and served.

2 inches ginger
1 stalk lemongrass
1 pandan leaf
1 Tbsp whole black peppercorns
2 cardamom pods
4 whole cloves
100 g palm sugar
2 cups water