

East Javanese Yellow Spice Paste Recipe

Ingredients:

180 g shallots, peeled and sliced
120 g garlic, peeled and sliced
160 g red chilies, halved, seeded and sliced
140 g turmeric, peeled and sliced
40 g ginger, peeled and sliced
40 g galangal (laos), peeled and sliced
140 g candlenuts
5 stalks lemon grass, bruised and finely sliced
4 tablespoons coriander seeds, roasted and crushed
1 tablespoon cumin seeds
4 tablespoons sweet soy sauce (kecap manis)
2 tablespoons chopped palm sugar
3 tablespoons vegetable oil
500 ml chicken stock
1½ tablespoons salt

Method:

Combine all ingredients, except oil, stock and salt, in a stone mortar or blender (processor) and grind coarsely. Heat oil in a heavy saucepan and transfer ground ingredients to sauté over medium heat for 2 minutes or until fragrant. Add stock and simmer over low heat for about 30 minutes or until all the liquid has evaporated and paste is golden in color. Season with salt. Leave to cool completely before using or storing.

The red paste, in particular, can be used as a condiment to fried rice or noodles or as a marinade for sate ingredients, whether meat or vegetables. Once grilled, the red spice paste is remarkably tasty.