

Fried Bean Curd with Turmeric Sauce Recipe

Ingredients:

2 tablespoons vegetable oil
125 g East Javanese yellow spice paste (refer Indonesian recipes)
2 salam leaves (Indonesian bay leaves)
2 Kaffir lime leaves, bruised
1 stalk lemon grass, bruised
1-3 bird's eye chilies, chopped
50 g celery, sliced
50 g young leek, sliced
375 ml vegetable or chicken stock
180 ml coconut cream
4 firm bean curd, each 100g, dusted with rice flour and deep-fried
a pinch of salt to taste
a pinch of freshly crushed white pepper to taste

Method:

Heat oil in a saucepan. Add spice paste and sauté until fragrant. Add salam and kaffir lime leaves, lemon grass and bird's eye chilies. Sauté until fragrant. Add celery and leek and sauté for 1 minute. Add stock, bring to the boil and simmer for 1 minute before adding coconut cream. Return to the simmer. Add fried bean curd and simmer over very low heat for 2 minutes, turning bean curd frequently. Add a splash of stock if sauce thickens too much. Season to taste with salt and pepper, then switch off heat. Prepare some garnishing, if desired. Finely slice some leek, celery and red chili so there is a handful of each and place in a mixing bowl. Toss with 1 tablespoon lime juice and 2 tablespoons vegetable oil until well mixed. Season to taste, if desired. Serve bean curd as desired and topped with garnishing ingredients, if using.

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