

## Shrimp and Soy Bean Cake Broth Recipe (Pindang Tempe)

### Ingredients:

300 g medium shrimps  
300 g fermented soy bean cakes (tempe)  
120 g red chilies (about 8 pieces)  
20 g bird's eye chilies, bruised  
2 tablespoons sweet soy sauce (kecap manis)  
¼ teaspoon ground white pepper  
¼ teaspoon sugar

### Stock:

2 tablespoons vegetable oil  
500 g shrimp shells  
200 g shallots, peeled and sliced  
100 g leek, sliced, use white parts only  
1.5 liters water

### Spice skewers:

4 pieces ginger, each about 8 g, peeled  
4 pieces galangal (laos), each about 8 g, peeled  
4 pieces, turmeric, each about 8 g, peeled  
4 pieces, lemon grass, each about 8 g, use bulbous ends only  
4 bamboo skewers, pre-soaked  
8 cloves garlic, peeled

### Method:

Shell and de-vein shrimps. Reserve shells and add to those for stock. Blanch shelled shrimps for 1 minute, then drain and set aside until needed. Slice fermented soy bean cakes into desired serving-size pieces and set aside. Prepare stock. Heat oil in a heavy saucepan. Add shrimp shells, shallots and leek. Sauté over medium heat for 2 minutes. Add water and bring to the boil, then reduce heat and simmer for 30 minutes. Strain stock into a clean saucepan, return to the boil and reduce until 1 liter liquid remains. Remove from heat and set aside. Prepare spice skewers. Bruise ginger, galangal, turmeric and lemon grass. Onto each skewer, thread 2 cloves of garlic and a piece of each remaining ingredient. Grill (broil) skewers over medium-hot charcoal or oven-grill them until evenly browned. Combine stock, spice skewers, chilies, sweet soy sauce, pepper and sugar in a pot or large saucepan. Bring to the boil and simmer over low heat for 5 minutes. Add soy bean cakes and simmer for 5 minutes, then add shrimps and simmer for 2 minutes more. Remove from heat, dish out and serve.