



Twice-Fried Spicy Tempeh and Ikan Bilis

Overview

Difficulty: Easy

Servings: 4

Preparation Time: 30 mins

Cooking Time: 30 mins

Ingredients

200g Tempeh

50g Ikan Bilis

15g Garlic

50g Red Chili - Deseeded

120g Cherry Tomatoes

15g Shallots

250ml Vegetable Oil

To Taste Salt

To Taste Sugar

To Taste Pepper

Garnish Finely Cut Kaffir Lime Leaves

Step 1.

In a medium pan, heat up the oil and fry the tempeh and ikan bilis till they turn crispy.



Step 2.

Strain and set the tempeh and ikan bilis aside.



Step 3.

Blend chilli, tomatoes, garlic and shallots in the jug attachment of the hand blender.



Step 4.

Using about 5 tablespoons of the oil from frying earlier, fry the blended paste and cook till it turns almost paste-like.



Step 5.

Add tempeh, ikan bilis and cherry tomatoes to the mixture. Stir well and season with salt, sugar and pepper to taste, then garnish with finely cut lime leaf.

