

PRELIMINARIES:

Begin by preheating the oven to 350 °F

Ingredients

- 500g beef
- 2 onions
- 2 cloves of garlic
- 2 tablespoons of oil
- 2 cans of coconut milk
- 100g grated coconut
- 6 tablespoons of bumbu rendang
- 1 stick of sereh
- 1/2 stone gulam Jawa
- 5 leaves of jeruk purut
- 2 leaves of daun salam
- 1 teaspoon of laos
- 1 teaspoon of ketumbar
- 4 teaspoons of sambal brandal
- 6 rawit
- 3 lombok

Procedure

Cut the beef into cubes. Finely dice the onions, garlic, lombok and rawit. Heat up a casserole and add oil. Add the onion, garlic, lombok, rawit and bumbu rendang to heated casserole and sear for a minute or two. Add beef to pan and sear until no red shows on beef.

Add one can of coconut milk. Add the gulam Jawa, laos, ketumbar and sambal brandal. Stir until gulam Jawa has dissolved.

Add sereh, jeruk purut, daun salam and let the rendang simmer until most of the coconut milk has evaporated. Add second can of coconut milk and let it simmer for 4-8 hours. Add water when necessary.

Once the meat is tender enough, let it simmer until the thickness of the sauce is slightly less than your preference. Add grated coconut to thicken the sauce. Serve with rice.

PRELIMINARIES:

None

Ingredients

- 1 smoked mackerel
- 1 can of peeled tomatoes
- 1 leek
- 1 bumbu pepesan
- 1 lombok
- 2 rawit
- 4 teaspoons of ketumbar
- 2 tablespoons of sambal pepesan/brandal

Procedure

Cut the leek into half-rings. Cut open the mackerel, take out the bones and put the meat in a bowl. Slice the lombok and mince the rawit.

In a pan, fry the bumbu pepesan with the sambal, lombok and rawit. Take it out of the pan and let it rest.

Cut the peeled tomatoes and put them in a pan. Add the ketumbar and stir. Add the bumbu and stir. Add the leek and stir. Put it on high fire until small bubbles appear. Add mackerel and stir very gently. Try to not break up the fish while stirring. After 3 minutes, take it off the fire and let it rest for a minute. Serve with rice

PRELIMINARIES:

None

Ingredients

- 750g chicken legs or wings
- 1 bumbu ayam smoor
- 2 onions
- 1 clove of garlic
- 1/2 stone of gulam Jawa
- 4 lombok
- 1 teaspoon of laos
- 1 tablespoon of oil

Procedure

Finely dice the onions and lombok. Mince the garlic. Heat up a pan and add oil. Fry the bumbu and add chicken. Keep frying the chicken until all sides are done. Add oil when necessary.

Add water until the chicken is underwater. Let it simmer for 3-4 hours, until the chicken falls off the bone. Remove bones, add laos and lightly simmer the sauce for another 30 minutes. Serve with rice

PRELIMINARIES:

Make sure your wok is properly seasoned. The rice will stick everywhere if it isn't.

Ingredients

- 500g chicken thigh
- 250g of basmati rice
- 1 bumbu nasi goreng
- 1/2 bumbu rendang
- 1 leek
- 1/2 white cabbage
- 150g bean sprouts
- 150g carrots
- 2 lombok
- 2 teaspoons sambal badjak
- 1 tablespoon of oil
- 100g of baked onions
- (optional) 250g gado-gado

Procedure

Boil water and cook rice. Let the rice cool.

Cut the carrots brunoise and the cabbage julienne. Cut up the chicken thighs into cubes and the leek into half rings. Finely dice the lombok. If you want to serve the dish with gado-gado sauce, now is a good time to put the gado-gado in a pan with some water and stir it all the way throughout cooking.

Heat up a wok and add oil, bumbu rendang, sambal badjak and lombok. Fry for a minute or two and add the chicken thighs. Fry for two minutes and add the bumbu nasi goreng. Add the leek, white cabbage, bean sprouts, carrots and stir-fry for 5 minutes.

Add the rice to the wok, spoon by spoon, while stir-frying. Add baked onions as garnish.

PRELIMINARIES:

None

Ingredients

- 400g of green beans (haricot verts)
- 1 can of coconut milk
- 100g grated coconut
- 1 bumbu sajoer lodeh
- 2 lombok
- 1 tablespoon of oil
- 75g baked onions

Procedure

Dice the lomboks and heat up a wok/wadjan. Fry the bumbu and lombok in the oil for 2 minutes and add green beans. Stir-fry for a few minutes and add coconut milk. Let the coconut milk get up to a gentle simmer and stir once every half-minute. When the beans get slightly soft, take the wok of the fire and add the grated coconut. Garnish with baked onions. Serve with rice.

PRELIMINARIES:

Preheat your oven to 160°C

Ingredients

- 1 eggplant
- 1 courgette
- 1 can of kidneybeans
- 1 can of sweet corn
- 1 red onion
- 2 avocado's
- 1 lime
- 300g grated cheese
- 200g cheddar
- 6 tortillas
- 1 clove of garlic
- 1 chili pepper
- 1 tablespoon of smoked paprika powder
- 1 tablespoon of cuminseed powder
- 1 tablespoon of coriander powder
- 1/2 teaspoon of cacao
- 1/2 teaspoon of cinnamon
- 125ml sour cream
- 250ml creme fraiche
- 2 bags of nacho chips
- 1 tablespoon of oil

Procedure

Mince the garlic and finely dice the onion and chili pepper. Cut the eggplant carr (large cubes) and the courgette parmentier (medium cubes). Grate the lime. Break the nachos into small pieces.

Heat a large pan or wok, add oil. Once heated, add the onion, garlic, smoked paprika powder, cuminseed powder, cacao, cinnamon, half of the coriander powder and half of the chili pepper. Fry the spicemix for 2 minutes. Add the eggplant and courgette. Drain the corn and kidneybeans and add them to the pan. Add half of the grated lime. Stir-fry for 8 minutes and set the fire to low. Stir every minute.

Peel the avocado and add it to a bowl. Add the remaining chili pepper, coriander and grated lime. Add the juice of half a lime, two teaspoons of sour cream and season with salt and pepper to taste. Mix it into a guacamole.

Take out a round baking tray. Then make layers in the following order:

One tortilla
Guacamole
Filling (eggplant mix)
Creme fraiche
Cheese
Nachos
Cheddar

And repeat that six times. Put the pie in the oven for 45 minutes. Serve it by cutting it into pie-pieces.