



SAMBAL TEMPE

Bahan-bahan:

½ cawan Santan Kelapa M&S
200g tempe, dihiris nipis
100g ikan bilis, dibersihkan
100g kacang tanah
2 sudu besar gula
3 sudu besar jus limau nipis
Minyak masak

Bahan-bahan untuk Digiling:

2 sudu besar pes cili
10 bawang merah
1 sudu besar pes udang

Hidangan:

6

Cara Penyediaan:

1. Goreng tempe di dalam minyak sehingga rangup. Ketepikan. Buat yang sama untuk ikan bilis dan kacang tanah.
2. Tinggal minyak masak di kualiti, goreng bahan-bahan digiling sehingga naik bau. Masukkan Santan Kelapa M&S serta gula dan masak sehingga panas. Tutup api, masukkan jus limau nipis dan tempe goreng, ikan bilis dan kacang tanah.

SAMBAL TEMPE

Ingredients:

½ cup M&S Coconut Milk
200g tempe, sliced thinly
100g anchovies, cleaned
100g groundnuts
2 tbsp sugar
3 tbsp lime juice
Cooking oil

Ingredients for Grinding:

2 tbsp chili paste
10 shallots
1 tbsp shrimp paste

Serves:

6

Method:

1. Deep fry tempe until crispy. Leave aside. Do the same for anchovies and groundnuts.
2. Leave cooking oil in wok, fry ground ingredients until fragrant. Add in M&S Coconut Milk and sugar and cook until heated through. Turn off fire, add in lime juice and stir in fried tempe, anchovies and groundnuts.

