



TASTY INDONESIAN FOOD

by Tatie Sri Wulandari

Your step by step guide to creating delicious indonesian food

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THE AUTHOR



Tatie Sri Wulandari, was born and grew up in Surabaya, the second biggest town in Indonesia. She spent all her childhood in *kampung* where she experienced the taste of different kinds of delicious street Indonesian Food. She studied Communication science and graduated in 2002. After graduation, Tatie started working in one of the biggest telecommunication company in Indonesia. She married with a Slovenian citizen in 2006. Tatie always loved cooking, but never really did it because her mother always cooked for the family. Then the time came when she had to move from a big metropolitan city to a small peaceful town in Slovenia in mid 2007.

Being an Indonesian living abroad, one thing that always comes as an issue is the food. She never got used

to western meals. For her, something is missing. Yes, the chillies and the blend of flavour from different kind of exotic spices!!! She can't live without them!! Indonesian food is known to be spicy, yet delicious and rich in herbs and spices. Here she has to do everything by herself, including cooking, no street food vendors to indulge her cravings. Armed with the knowledge transferred to her from her mother, she started to learn cooking Indonesian food for the family. In the beginning she had problems finding ingredients to make Indonesian food since there are no Asian shops in Slovenia. Thus she managed to do some tricks by substituting the missing ingredients with something similar. In time, she found piece by piece, ingredients in certain supermarkets. Sometimes, to get a complete choice of ingredients, her husband had to drive her to Austria. Since then she learned and explored the food of her ethnic background. Everyone that tasted it, loved her cooking.

In Slovenia, she also started working on internet, creating a blog and building a website in her spare time. She created www.tasty-indonesian-food.com to share her passion in cooking with other Indonesian food lovers. The site got many positive feedback from Indonesians as well as from other foreigners.

RECIPES

LUMPIA SEMARANG *Semarang Style Spring Rolls*



Difficulty: Easy
Cooking time: 45 minutes
Serving for 4-5 people

Ingredients

- **15 spring roll wrappers**

The filling

- **3 cloves of garlic**
- **1 teaspoon ebi (small dried prawn)**
- **50 g fresh prawn, chopped**
- **50 g chicken fillet, chopped**
- **2 eggs**
- **200 g bamboo shot**
- **1 tablespoon soy sauce**
- **1 tablespoon fish sauce**
- **½ teaspoon salt**
- **¼ teaspoon pepper powder**
- **½ teaspoon sugar**

Sauce:

- **2 cloves of garlic, crushed**
- **1 or 2 bird's eyes chillies, chopped**
- **300 ml water**
- **50 g palm sugar**

- **1 teaspoon vinegar**
- **25 g sugar**
- **Mix of 3 teaspoons tapioca flour and 1 tablespoon of water to make the sauce thicker**

Directions

1. Make the filling: Heat 2 tablespoons of oil, and sauté garlic and ebi. Add the prawn, chicken, and stir until the colour turns golden brown. Set aside on the edge of the frying pan. Then in remaining oil, stir fry the egg to make it like scrambled eggs, only much smaller pieces. Mix with the prawn and chicken, and then add the bamboo shot. Give it the salt, sugar, pepper, dark sweet soy sauce and 50 ml water. Continue cooking until the bamboo shots are soft and there is no more water.
2. Make the spring rolls: Place the spring roll wrapper with one corner at the bottom so that it resembles a diamond. Brush the four edges of the wrapper with the beaten egg or water. Next, add the filling in the bottom part of the wrapper in a thin log shape, not touching the edges. Leave the bottom few centimetres clear. Lift the wrapper over the top and tuck it in under the filling. Fold over the left side, and then the right side and roll it up to form a tube. Brush a little more egg along the top part and seal the roll. Repeat until all the rolls are finished.
3. Make the sauce: boil the water, chillies and garlic. Add salt and brown sugar. Then use the mixture of tapioca flour and water to thicken the sauce. Continue cooking until the sauce is boiling.
4. Fry the spring rolls: Once the oil is hot, deep fry the spring rolls until lightly brown, which should take only a minute or two. Put them on the towelled tray to let them drain. Serve your crispy spring rolls as an appetizer with the sauce and green bird's eyes chillies (cabe rawit hijau).

MARTABAK *Indian Savoury Pancake*

