Selamatan: Indonesian Feast Recipes 2015
degan Bu Bennett dan Ibu Lehmann
Opor Ayam - Kari Ayam (Chicken Curry)

Serves 8 people

This is a creamy and vibrant yellow Indonesian chicken curry. Enak sekali Very delicious!

Ingredients
100g medium-hot chillies, seeded
100g red Asian shallots, roughly chopped
25g garlic cloves
5 candlenuts
40g fresh turmeric, sliced
15g ginger, sliced
vegetable oil
2 lemongrass stalks, bruised
25g galangal, roughly chopped
1 litre coconut milk
2 tsp ground cumin
2 tsp ground coriander
1 tsp fennel seeds, toasted and ground
1 cinnamon stick
1 tsp grated nutmeg
5 cloves
15g shrimp paste, roasted and crushed
1 tbsp salt
75g sugar (¼ cup)
1.5kg chicken thigh fillet, cut into bite-sized pieces
500g potatoes, peeled and quartered
fried shallots, to serve

Method
1. Blend the chilli, shallots, garlic, candlenuts, turmeric, ginger and 2 tablespoons of oil to a smooth paste.
2. Heat a little more oil in a frying pan and fry the paste until it darkens in colour. Add the remaining ingredients other than the chicken, potatoes and fried shallots and bring to the boil. Add the chicken and potatoes and simmer gently until the chicken is tender and the potatoes are soft. If the sauce is too thick, thin out with a little water.
3. Sprinkle with fried shallots and serve.

Dadar Gulung (Green Pancake)

Serves 4 people

Dadar Gulung is a popular snack in Indonesia, especially in Java. Dadar literally in Indonesian means *pancake* while gulung means *to roll*. Inside the pancake is sweet grated coconut as a filling and usually the pancake is coloured green by the use of pandan leaves. Pandan is a herbaceous tropical plant with long green leaves which can be found throughout Indonesia. It is very aromatic and has a unique taste that can be used for many Indonesian desserts, cakes and drinks. It can be purchased as a ready-to-use paste in Asian stores.

**Ingredients**

**Filling:**
- 250g grated coconut
- 150g palm or 100g caster sugar
- 1-3 inch cinnamon stick
- 100ml water
- salt to taste

**Pancake:**
- 250g plain flour
- 1 egg
- 250ml thick coconut milk
- 200ml water
- 1 teaspoon juice from pandan leaves or a few drops of pandan food colouring (brought from Asian stores)
- salt to taste

**Method**

1. Place the water, salt, sugar and cinnamon stick in a saucepan and heat until the sugar is dissolved. Add the remaining filling ingredients to the saucepan and cook until all the liquid has evaporated. Constantly stir for approximately 5 minutes or until the mixture is dry. Set aside and remove the cinnamon stick.
2. Blend the pandan leaves with 150ml water, squeeze the pulp then sieve the water. If you use pandan paste or food colouring, skip this step.
3. To make pancake: combine egg, coconut milk, salt with the rest of water. Whisk them well into a smooth batter, just like you make pancake mixture. Then add pandan paste/juice or green food colouring. Slowly add the flour and whisk well until it creates smooth batter. When it is ready, prepare a non-stick frying pan and pour 2-3 tablespoon of the batter into the pan. Make sure the pan is equally covered with the batter so it becomes a thin layer pancake.
4. To a cooked pancake add 2 teaspoons of coconut filling on the near edge of the pancake. Then tuck in the left and right sides and fold over once more then roll.

Lumpia (Spring Rolls)

Serves 15-20 people

**Ingredients**

1 tbsp vegetable oil  
500g minced beef (omit to make vegetarian. Instead use vermicelli)  
2 cloves garlic, crushed  
1/2 cup onion, chopped  
1/2 cup carrots, miniced  
1/2 cup spring onions, chopped  
1/2 cup sliced green cabbage  
1 potato diced into small cubes  
150g dried vermicelli rice noodles (see instructions to prepare- then cut roughly once prepared). This ingredient was used for our spring rolls for Selamatan (Feast Day) but is optional. You may add as much as desired to make the filling go further.  
1 tsp freshly ground black pepper  
1 tsp salt  
1 tsp soy sauce  
30 spring roll wrappers  
vegetable oil for frying

**Method**

1. Heat your pan until it is nice and hot and pour in 1 tablespoon of the vegetable oil for frying. Cook the mince, stirring often, until it is all browned. Remove from pan and set aside.  
2. Drain the oil from the pan, leaving a thin layer. Cook the garlic and the onion together for 2 minutes. Then stir in the cooked beef, minced carrots, chopped spring onions, sliced cabbage and diced potato.  
3. Season with salt, pepper and soy sauce and set aside until cool.  
4. Place three heaped tablespoons of the filling diagonally close to the corner of each wrapper, leaving a 4cm space at both ends. Fold the side along the length of the filling over the filling, tuck in both ends and roll neatly. Keep the roll tight as you assemble. Moistren the other side of the wrapper with water to seal. Cover the rolls as you go to retain moisture.  
5. Heat a deep frying pan over medium heat. Add enough oil to cover the spring rolls when frying and heat for 5 minutes. Fry the rolls five at a time for 1-2 minutes until all sides are golden brown. Drain on paper towels and serve immediately. Serve with sweet chilli sauce if desired.