



Grandma Diandra

Hi my grandchilds, this week let me teach
you how to make
TAHU TELUR BUMBU KACANG
(Indonesia)
Egg-Tofu with Peanut Sauce



This dish comes from East Java Province in Indonesia. It tastes sweet from the peanut sauce, no meat in it but contains much protein from the tofu and eggs.

Prawn Chips

(we called it “Kerupuk”, and it doesn’t have real translation, but i hope prawn chips would be fine!)



Brown Rice

(or any rice would do!)

Tahu Telur

Prepare a frying pan with oil over high heat. Deep fry tofu cubes until slightly golden brown. Drain on a paper towel to remove excess oil. Set aside.

Into a flat-bottomed pan over medium high heat, add in cooking oil. Add in fried tofu cubes into the pan, then pour in whisked eggs. Wait until the eggs set, turn down the heat into medium. Flip it carefully. Continue frying until the eggs are fully cooked. Turn off the heat and transfer into a serving plate.

Add in lettuce/bean sprouts and peanut sauce on top, then sprinkle with fried shallots or mushroom (any toppings would be just as great!) and don’t forget the spring onion slices.

Peanut Sauce

For the peanut sauce, roughly chop the macadamia nuts. Using a medium-size fry pan, toast the nuts over medium-low heat until golden. Set aside. Alternatively, you can toast the nuts in the oven.

Using the same pan, toast the coriander and cumin seeds until fragrant. Grind the coriander, cumin and chili flakes until quite fine. Set aside.

Dice the onion and shallot. Sauté over medium heat for 3 or 4 minutes or until golden. Add the spices and coconut cream and let cook for a few more minutes. Add the coconut milk, palm sugar, kecap manis, salt and pepper. Cook for another few minutes before setting aside to cool slightly.