

Malague Cooks

Temeyek



What You'll Need

- 400g tempe

Dry mixture

- 2 shallots
- 3 garlic cloves
- 3cm sand ginger (kencur)
- 3 candlenuts
- 1/2 tsp white peppercorn
- 1 tsp coriander seeds

Wet mixture

- 90g rice flour
- 45g tapioca flour
- 1 tsp salt
- 1/4 tsp white pepper
- 1/2 tsp seasoning powder
- 175g cold water
- 6 lime leaves, julienned