INDONESIA / WILL AND FRIENDS

OREM-OREM

Orem-orem is a Malang dish of tempeh and rice cake in a coconut and turmeric sauce, topped with a lot of fresh beansprouts and fried shallots. It was once a special occasion dish.



SERVES	PREP	COOK	TOTAL	DIFFICULTY	SPICE
4	30 min	30 min	1 h	Medium	Medium

INGREDIENTS

FOR THE BUMBU (SPICE PASTE)

6 shallots

4 garlic cloves

4 candlenuts, dry-roasted

2 cm turmeric, peeled (optional, for the yellow colour)

FOR THE OREM-OREM

3 tbsp neutral oil

2 cm galangal, bruised

2 salam leaves

3 kaffir lime leaves

300 ml water

1 tsp salt

1 tsp sugar

300 g tempeh, thinly sliced

300 g lontong (compressed rice cake), cut into 2 cm pieces

400 ml coconut milk

TO SERVE

150 g beansprouts, blanched

3 tbsp fried shallots

Fresh red chilli, sliced

METHOD

MAKE THE PASTE

1. Dry-roast the candlenuts in a pan until fragrant. Fry the shallots and garlic in a little oil until golden, then pound or blend with the candlenuts and turmeric to a smooth paste.

COOK THE SAUCE

2. Heat the oil in a pan over medium heat. Fry the paste for 5 minutes until fragrant and the oil starts to separate.
3. Add the galangal, salam leaves and lime leaves, then the water, salt and sugar. Bring to a simmer.

4 Add the tempeh and let it simmer for 5 minutes so it takes up the sauce.

5 Add the lontong and coconut milk. Simmer gently for 10 minutes, without a full boil, until the sauce thickens slightly.

SERVE

6 Spoon into bowls over the beansprouts. Top with fried shallots and chilli. Add shredded chicken or a salted egg if you like.

USEFUL SHORTCUTS FOR HOME COOKS

Lontong takes hours to make at home. Buy it ready-made at an Asian market, or press cooked rice in a bowl, chill it and cut it into cubes.

Turmeric is optional. Will saw it used at the warung and left out at the hotel.

Keep the coconut milk below a rolling boil so it does not split.

Orem-orem is a signature dish of Malang. Will tries it first at a warung that has been open since 1962: tempeh and rice cake in a coconut and turmeric sauce, with plenty of beansprouts. He adds his own chilli.Then he goes to Bangsal Merah Boepati, an old dining room at Tugu Hotel built for officials, to cook it with Chef…