



KUMAR'S

酷马印尼风味Bumbu Bali 天妇罗茄子和小葱

BUMBU BALI AUBERGINE TEMPURA WITH SPRING ONION



原材料

- 500克茄子切小片
- 100克 bumbu bali调味酱
- 25克油
- 75毫升蔬菜高汤
- 15克红葱头切粒
- 5克大蒜切粒
- 75克天妇罗粉
- 10克小葱切粒

烹饪方法

- 将天妇罗加水调好，放入茄子裹汁，放油入锅，中大火炸茄子至表面金黄，起锅待用。放少量油入锅，煸炒红葱头、大蒜，然后加入调味酱，继续煸炒几分钟再加入蔬菜高汤煮至变稠。做好的调味汁可淋在茄子上面，也可作为沾汁用。
- 装盘时用小葱装饰。



INGREDIENTS

- 500g aubergine cut into small pieces
- 100g bumbu bali paste
- 25g oil
- 75ml vegetable stock
- 15g chopped shallot
- 5g chopped garlic
- 75g tempura batter powder
- 10g chopped spring onion

PREPARATION

- Make the tempura batter.
- Add the chopped aubergine to the tempura batter.
- Fry the aubergine in oil until crispy.
- Stir fry the shallot and garlic. Add the Bumbu Bali paste and stock and cook for a couple of minutes.
- Add the paste on top of the fried aubergine, or use as a dip sauce.
- Garnish with chopped spring onion.

