

Tempeh Mendoan (Indonesian Batter Fried Tempeh)

Ingredients:

- ▶ 8 oz (1 pack) of Wiwas Tempeh
- ▶ Cooking oil for deep-frying

Batter:

- ▶ All purpose flour
- ▶ 1/4 cup rice flour
- ▶ 1/2 tbsp baking powder
- ▶ 1 tsp salt
- ▶ 1 clove garlic finely minced
- ▶ 1/2 tsp turmeric powder
- ▶ 1 tsp coriander powder
- ▶ 1 stalk scallion finely chopped
- ▶ Water



Steps:

- 1 Cut the tempeh into thin wide slices.
- 2 Preheat about 2 inches of oil in deep pot for deep frying. While the oil is heating, mix all the ingredients for batter. For flour and water, add to the consistency like pancake mixed. Stir to mix everything.
- 3 Coat each slice of the thin tempeh with batter and carefully lower into the hot oil. Let it fry until golden brown on one side and then use a tong to carefully flip to other side. The idea is just to fry until the batter is crispy, but the tempeh inside isn't necessarily all crispy and dry.
- 4 Remove from the oil into an absorbent paper towel. Repeat the rest and then serve with sweet soy sauce and green/red small chili pepper.