

Seroendeng

(Coconut + peanut garnish)

Serves 6-8

Metric

2 medium onions, finely chopped
1 clove garlic
1 tsp fermented shrimp paste
2 tsp coriander
1 tsp ginger
2 tsp brown sugar
250 gm dessicated coconut
2 T coconut oil
1 bay leaf
3 T lemon juice/rice vinegar
100 gm peanuts

US

2 medium onions, finely chopped
1 clove garlic
1 tsp fermented shrimp paste
2 tsp coriander
1 tsp ginger
2 tsp brown sugar
1 ¼ cups dessicated coconut
2 T coconut oil
1 bay leaf
3 T lemon juice/rice vinegar
½ cup peanuts

1. Take the onion, garlic fermented shrimp paste, coriander, ginger and sugar and make a fine paste.
2. Mix the paste with the coconut.
3. Heat the oil in a wok and add the coconut to it, stirring for 2 minutes.
4. Add the bay leaf and the lemon juice/rice vinegar and stir until golden brown and until the moisture has evaporated
5. Place the coconut mixture in a bowl.
6. Place the peanuts in the wok and toast them until golden brown
7. Add the peanuts to the coconut mixture and remove the bay leaf.
8. Serve.

Seroendeng can be sprinkled over all the rijsttafel dishes. It can be kept for several weeks in an air-tight container.