Main dishes / Indonesia

tempeh and cauliflower skillet · Indonesia

A savoury Indonesia-inspired Studio variation with cauliflower, tempeh and a fragrant finish.

Time 35 min **Servings** 4

What you'll need.

- ☐ 150 g onion
- ☐ 600 g tempeh
- ☐ 180 ml low-salt vegetable stock
- ☐ 10 g finely grated fresh ginger
- ☐ salt and pepper to taste
- ☐ 30 ml neutral cooking oil
- ☐ 500 g cauliflower
- ☐ 25 ml kecap manis
- ☐ 2 g ground coriander seeds

Let's make it.

01 Clean the cauliflower and cut into small, even pieces. Finely chop the onion.

02 Heat the oil and soften the onion for five minutes. Add the cauliflower and cook for a few minutes.

03 Add the stock, cover and simmer for 10 minutes until the vegetables are tender.

04 Dice the tempeh and fry for eight to ten minutes until golden and piping hot.

05 Combine the cooked main ingredient with the vegetables. Stir in the kecap manis, finely grated fresh ginger, ground coriander seeds and taste before serving. Serve straight away.

AI-developed, not kitchen-tested.

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