

Tempeh pangang



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For 3-4 servings:

300 g tempeh

300 ml water

1 onion, diced

4 garlic cloves, diced

2 cm ginger, grated / 2 teaspoons ginger powder

6 tblsp soy sauce

1 tsp chilli flakes

2 tblsp raw sugar

1 $\frac{1}{2}$ tblsp rice vinegar

4 tblsp tomato paste

2 tblsp flour

1 tblsp oil

Prepare a marinade of soy sauce, garlic and ginger. Cut the tempeh into thin strips, mix them with the marinade and refrigerate for at least an hour.

Fry the onion in oil for 2-3 minutes. Add the water, hot pepper flakes, sugar and the vinegar. Allow to boil for a few minutes then add the tomato paste and the flour, stirring continuously to prevent lumps forming. Add the tempeh with the marinade and continue boiling for a few minutes until the

sauce thickens.

Serve on a bed of sweet-sour pickled cabbage (atjar) with boiled rice or [nasi](#).

Note: Pangang is an Indonesian/Maleasian dish.