



Dante's
FINE FOODS

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VICKI'S BAHMI GORENG

Ingredients:

- 4 x Garlic cloves, finely chopped
- 1Tbsp **Carwari Toasted Sesame Oil**
- 1 heaped tsp **Conimex Sambal Brandal**
- 2 Tbsp **Inproba Ketjap Manis**
- 500g Diced Pork
- 1Tbsp **The Village Press EV Olive Oil**
- 1 Onion, chopped
- 200g **Vandy's Streaky Bacon**
- 1 Leek, diced
- 1 Carrot, diced
- 1 Red capsicum, diced
- 6 Mushrooms, sliced
- 1 packet of **Inproba Bahmi Goreng Spice Mix**, steeped in 100ml of boiling water
- 8 nests of **Markant Mie Nestjes** (Bahmi Noodles)

Method:

Mix the garlic, sesame oil, sambal and ketjap manis in a bowl, add the diced pork and mix well.

Heat the olive oil in a large fry pan or wok over a medium heat. Add the onion, fry for 5 – 10 minutes or until onions become translucent. Add the bacon and fry for another 10 minutes. Add the pork and fry until the pork is completely cooked. Add all vegetables and cook for 5 minutes. Add the Bahmi Goreng Spice Mix.

Meanwhile bring water to the boil, add 8 nests of the Bahmi Noodles. Cook for 9 minutes. Drain and toss with a little olive oil. Add noodles to the meat and vegetable mixture, mix well and heat through.

Serves 4

Traditionally this Indonesian noodle dish is served with, fried eggs, **fried onions**, **kroepoek** and **Atjar Tjampoer**

DID YOU KNOW??

Bahmi Goreng is a traditional Dutch-Indonesian meal. Great served for guests as it's easy to make a huge quantity and with all the little additions it makes for a festive meal. So normally we would have separate dishes on the table with '**Kroepoek**' – prawn crackers, **Fried Onions** – small pieces of dried crunchy shallots, '**Atjar Tjampoer**' – pickled vegetables, pan fried banana's and Fried Eggs – flavoured with **Ketjap Manis**.

Ketjap Manis is a sweet Indonesian soy sauce, it has a completely different taste to a salty Chinese soy sauce. It is very versatile in its use, great incorporated into marinades, a good addition to stir-fries and omelettes. Also delicious drizzled on fresh salmon.