

## INGREDIENTS

1/3 Cup Cooking Oil  
1 Stick Cinnamon  
3 Units Cardamom  
3 Units Cloves  
1 Unit Shallots  
1 Stem Lemongrass  
3 Units Shallots  
4 Cloves Garlic  
1 Inch Ginger  
5 Tablespoons Curry Powder  
1 Packet MAGGI® Sambal Tumis  
1 1/2 Teaspoon Vegetarian Seasoning  
1 Packet Harvest Gourmet Stir Fry Mince  
1 Liter Water  
2 Units Dried Tamarind Slice  
1 Teaspoon Sugar  
1 Tablespoon Vegetarian Seasoning  
1/2 Cup Coconut Milk  
3 Units Tofu Pok  
1 Packet Yellow Noodles  
200 Grams Longbeans  
1 Unit Eggplant  
4 Units Lime



## PREPARATION

- 1.** Heat cooking oil, fry cinnamon stick, cardamom, cloves, onion slices and lemongrass until fragrant.
- 2.** Add the ground onion, garlic and ginger. Fry until dry.
- 3.** Add curry powder and MAGGI® Sambal Tumis, fry until oil rise to the top.
- 4.** Take 2 tablespoons of paste, cool it and mix with Harvest Gourmet Stir Fry Mince and vegetarian seasoning. Mix well and shape into balls.
- 5.** Add water, dried tamarind slice, vegetarian seasoning and sugar. Simmer until well combined.
- 6.** Add the Stir Fry Mince balls, coconut milk and fried tofu. Mix well and simmer until the oil rises.
- 7.** To serve, place some of the blanched yellow noodles, pour the gravy along with the balls, place the long beans and the blanched eggplant. Serve with lemon.

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