Tahu / Tempe Bacem

12 tofu/tempe
stir-fry for a few minutes

in a pan, heat up
2 cup of water

1 tsp salt
1 tsp coriander
2 cloves of garlic
(crush & mix)

1 tbs tamarind
2 tbs gula jawa

continue
to simmer

liquid is gone,
= finished

NOTE:
use extra-firm tofu for good results
gula jawa may be substituted with palm sugar

http://web.mit.edu/ais-mit/www/