Gudeg Jogja

grind/blending:
- 5 cloves of garlic
- 8 shallots
- 8 candlenuts
- 1 tbs coriander
- 1 inch galangal

add water until all the ingredients are just immersed

boil

a paste of spices:
- 2 tbs palm sugar
- 2 tbs tamarind
- a pinch of salt

stir

4 bay leaves

165 mL coconut milk

continue to simmer

finished, eat with some steamed rice

NOTE: candlenuts can be substituted with chestnuts

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