

(All time Favorite) Original Fried Tempeh

1 small pack tempeh (185gr)

Marinade

1 tsp Corriander

½ tsp

a pinch of salt (Himalayan salt)

1 small garlic (½ tsp garlic powder)

40ml warm water

Vegetable broth (options)

4 Tbsp Cooking Oil

Options:

1 Tbsp Sweet soya sauce

- 1. Slice the tempeh into 7mm thickness, for more crispiness slice thinner vice versa*
- 2. Mix marinade ingredients with water*
- 3. Soak it with slices tempeh let it for a while (more hours better)*
- 4. Heat up oil on the pan and grill / fry until the colour turn to golden brown*

Options :

Before taking the tempeh from the pan add 1 Tbsp sweet soya sauce and stir and fry for 3 minutes for extra flavor

