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Homemade Tempeh Without The Fuss



Have you tried to make Tempeh at home before and got fed up soaking and removing the skins of the soybeans. Try this method my crazy scientist husband concocted and you won't have to remove the skins!

Its quick, easy and super delicious. By the way if you don't know Tempeh it is a traditional Indonesian fermented soybean slab.

It is sliced, marinated and then fried. There are a lot of ways to cook its, but watch the video below for how to cook and prepare it our favorite way. Gotta have it with sambal - yum!

For my Indonesian friends - Cara bikin tempe rumahan cepat dan gampang, tanpa harus kupas kulit kedelai, tempunya rasanya enak, berhasil dan anti gagal. Mau tahu caranya? tekan dibawah **BAHAN RESEP BIKIN TEMPE RUMAHAN MUDAH DAN CEPAT**

Ingredients

- 1 Kg Kedelai kualitas tinggi anti GMO bisa pakai organic (4.5 Cups Soya beans high quality no GMO or Organic Soy Bean) Buy Here: <https://amzn.to/2ZSgIGC>
- 1.5 - 2 Sdt Ragi Tempeh (1.5 - 2Tsp Tempeh Starter) Buy Here: <https://amzn.to/2O95TdL>
- 8 Sdm Cuka sari Apel (8 TBSP Apple Cider Vinegar) Buy Here: <https://amzn.to/2ZOGJqe>

The vinegar is used to aid in the fermentation process and helps the tempeh starter fungus to grow. Sciencey bit - The Rhizopus Oligosporus fungi thrive better in a slightly acidic environment.

For my Indonesian friends - Cuka berguna sekali untuk membantu proses fermentasi tempe. Ikutin langkah-langkah bikin tempe sampai selesai ya biar tahu sepenuhnya. Jangan Lupa untuk tekan tombol jempolnya, kalau suka kasih comment dan subscribe ya biar kita tambah semangat bikin video.

☐ Enjoying this video? Be sure to L I K E and S H A R E the love ☐

Voila

There you go guys one of the easiest ways I know how to make delicious tempeh and now you do too.

Try it fried with spicy sambal or sweet chili dipping sauce and you better eat it quick - before the boys steal them ☐

Like This Recipe?

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AFFILIATE LINKS

- Soya beans high quality no GMO or Organic Soy Beans get here: <https://amzn.to/2ZSgIGC>
- Tempeh Stater) get here: <https://amzn.to/2O95TdL>
- Apple Cider Vinegar get here: <https://amzn.to/2ZOGJqe>
- Sweet Soy Sauce <https://amzn.to/3isgP4j> or here: <https://amzn.to/2YPBhUR>
- Grill: <https://amzn.to/2NWivVz>
- Thermapen for this and everything we grill: <https://amzn.to/3eXNzAf>
- Knife: <https://amzn.to/2YVJ97a>

About Us



Hello and Welcome to our FOOD BLOGGING, TRAVEL AND COOKING site. We are family of 4 who love to cook, travel and eat spicy foods! My name is Erwina (Er-wee-na), originally from Indonesia-Asia, husband is from England and we recently moved to America. I grew up with spicy/Indonesian food, and I want my boys to have spice tolerance. On this site we will be sharing our experience with EXOTIC FOODS, and you will see a lot of spicy foods including recipes for delicious street foods, take out & restaurant style foods that you can easily make at home, from Asian cuisines (Indonesian, Thai, Indian, Vietnamese, Korean, Chinese) to Western cuisine (American and British Foods). Welcome to our site - we're sure you'll find something delicious to make! Erwina is also A REALTOR in North Carolina, USA. Follow her: INSTAGRAM: @ErwinaAndTheboys Or @RealCoastalLife XOXO BEAN (Benoa, Erwina, Arthur, Nigel)

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