

Stuffed Bell Peppers

6 *large green bell peppers* Preheat oven to 350°F (175°C).

500g *ground pork (& beef)*

250g *Basmati rice*

2 *eggs*

80g *ketchup*

50ml *ketjap manis*

1 tbsp *smoked paprika*

½ tbsp *ground coriander*

1 tbsp *gelatin (optional)*

1 tbsp *sambal olek (optional)*

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3 tbsp *olive oil*

2 tbsp *flour*

200ml *water*

50g *ketchup*

30ml *ketjap manis*

Cut the top off the bell peppers, clean the inside, finely chop any remaining trimmings (i.e. edible parts from the removed tops). Mix with all the ingredients for the stuffing. Evenly divide the stuffing mixture and fill into bell peppers.

Heat Dutch oven over high heat, add oil and wait until it starts shimmering, set peppers into oil with the cut side down, then lower heat to medium low. Cook for 5 minutes. Add flour to the gaps between the bell peppers, trying to get all of it to fall to the bottom of the pot rather than onto the peppers. Stir so that all the flour is coated with oil and cook on medium

for another 2 minutes. Add water. The water should go about 3/4 of the way to the top of the peppers. Bring to a boil, then cover the pot and transfer to the oven. Cook until rice has softened, about 60min.

Remove bell peppers from the pot and transfer to a serving dish. If gravy is lumpy or has bits of stuffing floating in it, use an immersion blender or food processor to blend until smooth. Season with additional ketchup and/or soy sauce to taste.

Serves 4.