

Indonesian spices translator

<u>English</u>	<u>Indonesian/Malaysian</u>
Shrimp paste	Blachan/belachan
Candlenuts	Buah keras
Chinese rice wine	Shao hsing
Coconut milk	santan
Curry leaf	Daun kari
Dried red chillies	Cili kering
Dried shrimp	Har bee
Five spice powder	Serbuk lima rempah
Fried shallots	Bawang merah
Galangal	lengkuas
Ginger	halia
Lemongrass	serai
Lime leaves	Daun limau perut
Long bean (snake bean)	Kachang panjang
Pandan leaves	Daun pandan
Palm sugar	Gula melaka
Coriander	ketumbar
Cumin	Jintan putih
fennel	Jintan manis
Cinnamon sticks	Kulit kayu manis
Star anise	Bunga lawan
tumeric	kunyit
Cardamom seeds	Buah pelaga
tamarind	Assam jawa
nutmeg	pala

These are most of the spices you will need when cooking Indonesian or Malaysian food.