

Grilled Tempe with cheese topping

1. Slice it all up as desired. Thin slices = crispy. Thick = soft. Sprinkle salt, pepper, dried chilli and smooth it in with your fingers.



2. Set your grill on lowest setting (200-250°C) and lay out the tempe (h) on foil.



3. After about 10 minutes turn it around. And keep turning it over until golden brown.
4. Grate or slice cheese and let melt for no more than 5 minutes.



5. Serve with some spicy sauce and enjoy!

