

Lawar Ayam

Green Bean Salad with Chicken

No big religious or private celebration would be held without serving this ritual dish. Only the eldest, and most experienced men are allowed to mix the many ingredients.



INGREDIENTS

- 3 cups blanched long beans cut in ½ cm slices
- 250 gr boneless chicken, minced
- ½ cup grated coconut, roasted
- 6 clove garlic, peeled, sliced and fried
- 6 - 8 shallots, peeled, sliced and fried
- 2 large red chillies, seeded and cut in fine strips
- 3 tea spoon fried chili
- 2 table spoon chicken spice paste
- Fried shallots to garnish

DRESSING

- 2 table spoon chicken spice paste
- 1 tea spoon freshly squeezed lime juice
- 1 tea spoon salt



PREPARATION

Combine beans, coconut, garlic, shallots, all the chillies and chicken spice paste in a large bowl and mix well.

To prepare the dressing, combine chicken mince with 2 tbsp of chicken spice paste and mix well. Place minced chicken lengthwise in pan and stirred until cook.

Combine mince chicken with bean mixture; season to taste with salt pepper and lime juice. Garnish with crispy fried shallot



Tum Bebek

Minced Duck In Banana Leaf

Tum, leaf-wrapped bundles of highly seasoned food, are made with almost any basic ingredient in Bali, ranging from eels, to chicken, pork, beef or duck.



INGREDIENTS

- 600 gr boneless duck, skin removed and minced
- 1 table spoon fried shallots
- 1 table spoon fried garlic
- 1/3 cup coconut milk, thick
- 3 table spoon basic yellow paste
- 1 table spoon salt
- 12 pieces banana leaf, cut in 20 cm squares
- 6 pieces salam leaves



PREPARATION

Combine the above ingredients except for banana leaf and mix well. Fold a heaped tablespoon of the mixture into the center of a banana leaf and wrap. Steam parcels for about 15 minutes, until well cooked. Use greaseproof paper in preference to aluminum foil.

The above mixture can also be used for duck sate simply add 200g of grated coconut and double the quantity of the basic spice paste salt and pepper. Spear 2 heaped tablespoons of the paste around a large satay skewer or stalk of lemon grass.



INGREDIENTS

- 20 pcs spring roll skin
- 10 gr chopped shallot
- 150 gr carrot julienne
- 100 gr leek julienne
- 100 gr ear mushroom julienne
- 150 gr onion slice
- 60 gr spring onion slice
- 200 gr bean sprout clean
- 10 gr salt
- 5 gr pepper
- 30 ml sweet soy sauce
- 30 ml oyster sauce
- 20 ml sauce tape siau hing
- 30 ml cooking oil
- 10 gr maizina (corn starch)



PREPARATION

Sauté garlic, shallot, add carrots, onion, leek, bamboo shoot, mushrooms, bean sprouts and continue to sauté until crunchy, add salt & pepper, sweet soy sauce, oyster sauce and sauce tape siau hing and continue sauté a few seconds, let it cool down.

Wrap stuffing (about 40 gr) in spring roll skin, close edges with mix of water and corn starch. Deep fry rolls in hot cooking oil. Serve with your preferred dip like sauce, chilli, barbeque sauce, bulldog sauce, sweet sour sauce, ginger dip etc.



Lumpia

Crispy Fried Spring Roll

Originally from china, the lumpia has become popular throughout Southeast Asia, with each country having its own version

Gerang Asem

Chicken meat ball soup, young papaya



INGREDIENTS

Bumbu Kuning

- 120 gr turmeric
- 160 gr lengkuas
- 80 gr ginger
- 40 gr leiser galangal
- 150 gr red chili seedless
- 120 gr hot chili
- 40 gr coriander seed
- 150 gr shallot
- 160 gr garlic
- 20 gr black pepper
- 40 gr candle nut
- 4 pcs wangen sachet
- 10 pcs salam leave
- 10 pcs kaffir lime leave

Grind all ingredients except salam leaves and kaffir lime leaves, heat the salad oil in a sauce pot then pour on the grinded ingredients. Add the salam and kaffir lime leave, lower the heat and simmer until water evaporation.

Chicken Meatball

- 80 gr minced chicken
- 30 gr bumbu kuning
- 4 gr kafir lime leaf
- 8 gr salt
- 6 gr pepper
- 10 gr shallot slice and deep fried
- 10 gr garlic slice and deep fried
- 10 gr chili slice and deep fried

In a mixing bowl mix all ingredient and season, make small meat ball around 10 gr/pcs

Gerang Asem Soup

- 1 kg chicken bone
- 200 gr bumbu kuning (see above)
- 2 pcs kaffir lime leaf
- 2 pcs salam leaf
- 1 pcs lemongrass stem
- 1 pc turmeric leave
- 1,5 L water



Cut the chicken bones into small pieces and wash until clean. In a medium pot heat the salad oil and add bumbu kuning, stir until fragrant then add chicken bone, water and rest of ingredients. Simmer until obtaining desired flavor, check seasoning.

FINITIONS/PLATING

- 30 gr young papaya
- PM red chili (sliced)
- PM sliced leek
- PM celery leaves

In soup bowl arrange chicken meat ball, cooked papaya dice, chili, leek and celery leaf. Serve the soup very hot tableside.



Sate Lilit

Minced Fish Satay

This probably is the most delicious satay you will ever encounter.

The delicate flavors of the shrimp and fish are greatly improved if you can find spears of fresh lemongrass to use as skewers, and if you can cook them over a fire of coconut husks rather than charcoal. Nonetheless, even with wooden skewers and a standard charcoal grill, you will have people coming back for more.



INGREDIENTS

- 600 g skinned boneless snapper fillet
- 1 cup freshly grated coconut or
- 1 1/2 cups moistened desiccated coconut 1/2 cup seafood spice paste
- 5 fragrant lime leaves, chopped
- 1 tea spoon salt
- 2 table spoon palm sugar
- Lemon grass or satay skewers



PREPARATION

Mince fish fillet very finely in a food processor or with a chopper. Add all other ingredients & mix well. Mould a heaped tablespoon full of this mixture around a wooden skewer or over trimmed stalks of lemon grass and grill over charcoal until golden brown.

Be Celeng Base Manis

Pork in Sweet Soya Sauce

This delicious sweet pork dish with a hint of ginger and plenty of chilies to spice it up often appear on festive occasions, when a whole pig is slaughtered and there's plenty of meat available.



INGREDIENTS

- 2 table spoon coconut oil
- 5 shallots, peeled and sliced
- 5 cloves garlic, peeled and sliced
- 600 g (1 1/4 lb) boneless pork belly cut in 2 cm cubes
- 8 cm ginger, peeled and sliced
- 4 table spoon sweet soy sauce (kecap manis)
- 2 table spoon tomato ketchup
- 1 table spoon black peppercorns
- 2 cups chicken stock
- 5 pcs salam leaf
- 2 pcs lemongrass



PREPARATION

Heat oil in a wok or heavy saucepan. Add shallots and garlic and saute for 2 minutes over medium heat or until lightly colored. Add pork and ginger, continue to sauté for 2 more minutes over high heat. Add sweet and salty soy sauce and crushed black pepper, continue to sauté for 1 minute.

Pour in chicken stock and simmer over medium heat for approximately 1 hour. When cooked, there should be very little sauce left and the meat should be shiny and dark brown. If the meat becomes too dry during cooking, add a little chicken stock.





Sweet Treats



INGREDIENTS

- 250 gr pumpkin
- 125 gr grated coconut
- 75 gr rice flour
- 50 gr sugar
- 1/2 teaspoon salt
- 10 banana leaves



PREPARATION

1. Combine pumpkin, grated coconut, rice flour, sugar and salt into a smooth dough.
2. Break the fibers of the banana leaves to allow for easy folding. Do this by steaming the leaves for 10 seconds, placing them over an open gas flame for 5 seconds or cooking them in the microwave oven for 3 seconds on HIGH.
3. Place 2 heaped tbsp pumpkin filling in the centre of a banana leaf and fold long edges of banana leaf in towards each other. Bend open ends back and tuck under parcel. Continue until mixture is used up. Steam parcels for 25 minutes. Cool to room temperature before serving.



Sumping Waluh

Steamed Pumpkin Cake

Sumping waluh is a traditional dessert made from pumpkin. These little cakes are so incredibly delicious, plus they are dairy free & gluten free. It's the perfect way to end a meal or enjoy as a little snack.



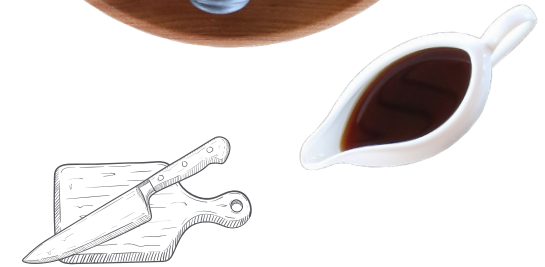
INGREDIENTS

- 200 grams of rice flour
- 200 ml of coconut milk
- ± 1 liter of water
- 2 pieces of pandan leaves
- Salt to taste
- Green food coloring
- 500 grams of brown sugar
- ± 1 liter of water for syrup
- 1 vertebra ginger sliced

Bubur Sumsum

Rice Flour with Coconut Milk Porridge

Bubur Sumsum is a traditional porridge made with rice flour and is a very simple to make, nourishing Balinese household staple dish. Pandan leaf is added during the cooking process to color it a light green and enhance the flavor. It maybe eaten hot or cold and when served, a sauce of brown palm sugar is often added.



PREPARATION

1. Enter 200 grams of rice flour porridge into a large size pot, add 200 ml of coconut milk with water and stir until blended, if too thick add more water until the dough is really liquid
2. Add 2 pieces of pandan leaves and green food coloring to taste
3. Heat a pan of rice flour porridge, add salt to taste and continue to stir until the porridge thickens and looks slick and lift Bubur Sumsum is a traditional porridge made with rice flour and is a very simple to make, nourishing Balinese household staple dish. Pandan leaf is added during the cooking process to color it a light green and enhance the flavor. It maybe eaten hot or cold and when served, a sauce of brown palm sugar is often added.
4. For the brown sugar sauce : Place 500 grams of brown sugar and mix it with plain water about 10 cups, place 1 vertebra ginger sliced and boil until the sugar becomes liquid and then lift
5. For Serving: Put a few tablespoons of riceflour porridge in a serving bowl and pour sauce brown sugar to taste, delicious when eaten warm or cooled in the refrigerator.



Dadar Gulung

Indonesian
Coconut Pancakes



INGREDIENTS

Pancake Sheets

- 250 gr or 2 cups of all purpose flour
- Pinch of salt
- 2 eggs
- 300 ml coconut milk
- ± 300 ml water
- Few drops of pandan paste or green food colouring

Filling

- 250 gr finely grated coconut (desiccated coconut in the baking section will suffice if you can't get fresh coconut and grate it)
- 150 gr palm sugar (or 100 gr castor sugar)
- 100 ml water
- 2 tablespoons cinnamon
- Pinch of salt
- Pandan leaves (optional)

METHOD

Pancake Sheets

Put about a tablespoon of the filling in the middle of the pancake and spread it a little with the back of the spoon. Flip the bottom of the pancake over the mixture before folding each side of the pancake in like a tortilla. Continue to roll it. Enjoy with some lime squeezed over the pancake, or even better, a scoop of ice cream!

PREPARATION

1. To make pancake batter combine flour, salt, eggs, and coconut milk then mix
2. Add water while stirring until the batter has a thin consistency. Exactly how much water varies depending on whether you used coconut milk or coconut cream (which is thicker)
3. Beat the batter to remove lumps
4. Add a few drops of pandan paste or green food colouring
5. To make the filling combine the coconut, sugar, salt, cinnamon and water in a pot on the stove. Add torn up pandan leaves to the mixture if you have
6. Mix continuously on a medium heat for about 5 minutes, or until water has evaporated and the mixture is moist (not dry)
7. Do not let the mixture burn
8. Remove from heat and remove the pandan leaves. Set aside
9. Put some butter in a heated pan on the stove spread it around the pan
10. Spoon some batter into the centre of the pan and spread it to the edges by swirling your wrist
11. Flip after a minute, or when there are bubbles on the pancake and it has cooked through
12. Put pancake on a plate when cooked



Kolak Pisang

This banana compote is one of the most popular desserts throughout the Indonesian Archipelago and is made with palm or coconut sugar, coconut milk and pandan leaves. It can also be made with sweet potato, jackfruit or cassava.



INGREDIENTS

- 2 ripe plantains (bananas), medium size, cut askew
- 1 pieces of medium-sized red potatoes cut into cubes
- 75 grams of cassava, cut into quarters
- 75 grams of pumpkin, cut into cubes
- 75 grams ripe jackfruit, cut into thirds
- 25 grams palm fruit, cut into thirds
- 1 pieces of Pandan leaves, knotted
- ¼ tsp vanilla
- ¼ tsp salt
- 250 grams of brown sugar, finely shredded
- 1 tbs white sugar
- 600 ml of water
- 250 ml coconut milk



PREPARATION

1. Bring the water to a boil, add palm sugar or coconut sugar, salt, white sugar, and the Pandan leaves. Stir until the sugar melts and then strain before adding the coconut milk
2. Add the coconut milk, stirring constantly and slowly over low heat until boiling and coconut milk is not separating
3. Add palm fruits, plantains or bananas, sweet potatoes, pumpkins, cassavas, and jackfruits
4. Cook until all ingredients are soft, taste to ensure quality
5. Serve either hot or cold by adding ice cubes

Laklak

Jaja Laklak is a traditional Balinese cake made with rice flour. This sweet, flat round cake is about 3 to 6 centimeters in diameter with a thickness of between 5 to 7 millimeters. A favorite in Bali during tea & coffee service, this light green cake gets its distinctive color and flavor from the addition on pandan leaves during the blending of the dough. When served it is topped with shredded coconut and sprinkled with palm sugar and has an addictive sweet taste.



INGREDIENTS

- rice flour 200 grams
- hot water of 200 ml
- hot coconut milk 500 ml
- pandan/suji leaf juice 2 tbsps
- 1 teaspoon baking powder
- 1 pinch of salt
- 100 gr grated coconut, steamed and add a pinch of salt

Brown Sugar Sauce:

- 100 grams of brown sugar
- 100 grams of granulated sugar
- pandan leaves 1 sheet
- water 250 ml

PREPARATION

1. Place the rice flour in a container, pour the hot water and mix well
2. Pour the coconut milk little by little, until dough is smooth.
3. Add the pandan leaf juice, baking powder, and salt. Stirring until well combination.
4. Prepare cake mold-lak lak (in the form of a skillet that has a small size of clay), preheat. Pour cake batter vegetable-lak lak half a spoon, cap molds, and cook until cooked, remove from heat.

PALM SUGAR SYRUP

1. Boil all of the ingredients, strain and keep aside
2. Sprinkle on top of pie-lak lak with steamed grated coconut, drizzle palm sugar sauce



Bubur Injin

Black Glutinous Rice Porridge with Coconut Milk



INGREDIENTS

Porridge

- 125 grams white glutinous rice
- 125 grams black glutinous rice
- 1 ½ litres water
- 2 pandan leaves
- 250 grams coconut sugar (can be substituted for palm sugar)
- Pinch of salt

Coconut Milk Sauce

- 350 cc thick coconut milk
- ¼ teaspoon salt
- 2 pandan leaves



PREPARATION

Porridge

1. Soak black glutinous rice in water overnight.
2. Drain the rice. Cook with water and pandan leaves until soft and thick.
3. Add coconut sugar and salt, and continue cooking until the sugar is dissolved and the water is absorbed.

Coconut Milk Sauce

1. Cook thick coconut milk with salt and pandan. Serve this porridge with coconut milk sauce.



Japanese Cook Book



INGREDIENTS

- 160 ml dashi stock
- 10 gr miso paste
- 2 gr hondashi
- 10 gr Japanese tofu
- 5 gr slice leek
- 5 pcs asahi (clam)
- 2 gr wakame



PREPARATION

Pouring dashi stock, miso paste and hondashi , after boil put asari (clam), Place slice leek, japanese tofu and wakame in a serving bowl then pouring soup that already cook with the clam.



Asari Miso Soup

Miso Soup Garnished
with Clams and Leek

Negima Yakitori

Chicken Leg & Leeks
Skewered.
Grilled on Barbecue



INGREDIENTS

- 100 g chicken leg
- 30 g leek
- 2 pcs sate stick
- 10 ml cooking oil
- 20 ml yakitori sauce



PREPARATION

Cut the chicken leg cube bigger size and leek become lengthwise, take bambop skewer and stick chicken leg and leek.

FINISHING/PLATING

Grill negima yakitori until half cooked and then basting for 3 times until cooked.
Served in terracotta plate.

California Roll and Nigiri



INGREDIENTS

Awase sauce (for sushi rice)

- 180 ml rice vinegar
- 140 gr sugar
- 250 gr salt
- 5 gr konbu (dry seaweed)

Pouring rice vinegar, salt, sugar, konbu into the pan then heat it on low heat, keep stirring until the sugar, salt dissolves, then turn off the heat. Awase sauce is ready to use.

Sushi rice

- 1 kg rice
- 300 ml awase sauce

Cook 1 kg of rice with 1 liter of water, after the rice is cooked put hot rice in hangiri (Japanese rice tray) stirring in a tray then add awase sauce slowly then stir until smooth then cool, the sushi rice is ready to use.

Note: during the process of mixing rice with awase sauce, the rice must be in a hangiri so that the rice and sauce can blend together.

Nigiri sushi

- 20 gr sushi rice
- 10 gr salmon fresh
- 5gr wasabi
- 5 gr gari pickle

Slice fresh salmon for about 10-15 gr then put it in your left hand, after that shape the sushi rice becomes round about 8-10gr then add on top of the salmon slice that you are holding.

Press gently until the surface of the sushi rice is covered by salmon slices and form a circle. Salmon nigiri is ready to be served with wasabi, gari sushi, shoya sauce as a companion.

California roll

- 80 gr Sushi rice
- 20 gr tobiko (flying fish roe)
- 30 gr salmon fresh
- 5 gr slada
- 15 gr slice avocado
- 10 gr mayonnaise
- 1 pcs nori
- 20 gr cucumber slice

First put nori on top of makisu, then take sushi rice put on top of nori until all nori surfaces are covered with sushi rice, after that flatten the tobiko on top of the sushi rice until the sushi rice is covered in tobiko

Flip the nori that contains sushi rice so that the surface of the nori is above. Put mayonnaise, lettuce, salmon, avocado, cucumber on top of the nori then roll gently using makisu until it becomes a box or round.

Cut into 8 pcs or 6 pcs. After cutting, prepare a plate with wasabi, gari, shoya sauce as a companion.

Agedashi Tofu

Crispy Fried Tofu and Tendashi



INGREDIENTS

- 120 g tofu
- 30 g katakuriko
- 50 ml tendashi sauce
- 30 g daikon
- 10 g ginger
- 5 g spring onion
- 2 g pepperomia
- 50 ml sunflower oil

Tendashi Sauce

- 400 ml Dashi stock
- 100 ml mirin
- 100 ml usukuchi shoyu

Boil dashi stock, then add mirin and usukuchi shoyu, heat until just boil and take out from the heat.



PREPARATION

Cut the tofu into 3 pcs with same shape and weight, coat the tofu with katakuriko flour and fried in the medium heat oil until the coat get crispy and mild golden brown color, take out the tofu from the oil and let it dry.

FINISHING/PLATING

Plate the tofu in the bowl, put the grated daikon and ginger on the side, pour the tendashi sauce and garnish with slice spring onion and pepperomia.

Gyu Teriyaki

Beef in Teriyaki Sauce



INGREDIENTS

- 160 g beef strip loin
- 20 gr katakuriko
- 50 ml teriyaki sauce
- 20 gr daikon
- 30 gr cucumber
- 30 gr carrot
- 10 gr spring onion
- 2 gr sesame seeds

Dust the beef with katakuriko, sear the beef in the pan with some oil, glazed with teriyaki sauce.



Teriyaki Sauce

- 400 ml sake
- 400 ml mirin
- 300 ml koikuchi shoyu
- 100 ml tamarin shoyu
- 120 ml sugar

Boil sake and mirin reduce it until flambé continue to cook until fire disappears add koikuchi shoyu, tamarin shoyu add sugar and cook until thick, cool it and then keep in the chiller.

FINISHING/PLATING

Serve on the plate with mix daikon, cucumber and carrot salad.



Chawanmushi

Steamed Egg Custard,
Crab Meat
and Poached Shitake



INGREDIENTS

- 500 ml dashi stock
- 4 pcs egg
- 10 ml mirin
- 10 ml sake cooking
- 15 ml shoya sauce
- 2 gr salt
- 4 slice kamaboku (fish cake)
- 2 pcs shitake
- 4 pcs ginkgo nuts
- 80 gr chicken leg
- 4 pcs oba leaf



Pouring dashi stock, egg, mirin, sake, shoya sauce, salt to one bowl and stir all the ingredients until smooth and strain.

Arrange the pieces of chicken leg, ginkgo nuts, slice shitake & kamaboku into a ceramic bowl, heat the steamer and steam chawanmushi for 10 minutes.

FINISHING/PLATING

After chawanmushi is steam for 10 minutes, the chawanmushi is ready to be served with a little extra shoya sauce on top and boil oba leaf.



Vegetarian Cook Book

Sweet Corn Fritter



INGREDIENTS

- 200gr Fresh Corn
- 3pcs Eggs
- 120gr Rice Flour
- 5gr Baking Powder
- 15gr Red Chili
- 10gr Celery
- 30gr Shallot
- 20gr Garlic
- 10gr White Sugar
- 500ml Canola oil
- Salt & Pepper



PREPARATION

1. Peel the sweet corn kernels from the skin. Blend half of the corn coarsely with the eggs using a blender and leave the other half intact, put the two kinds of corn together in a mixing bowl.
2. Mince the shallot, garlic, red chili and celery, add to the corn.
3. To the mixture add the wheat flour, rice flour, and baking powder.
4. Heat the oil on medium heat until reaching 180C, then spoon the corn mixture directly into the hot oil using kitchen spoons. Fry until golden brown on both sides, then drain carefully from the oil onto a dry paper, season lightly with salt.



Tum Jamur



INGREDIENTS

- 100gr Button Mushroom
- 75gr Oyster Mushroom
- 50gr Shimeji Mushroom
- 1 block Tofu
- 2pcs Egg
- 20gr Red Chili
- 5gr Kaffir Lime Leaf
- 1pack Banana Leaf
- Bamboo Toothpicks
- 50gr Bumbu Genap (spice mix)
- Salt & Pepper



PREPARATION

1. Clean all the mushrooms and cut into pieces.
2. Slice the red chili and kaffir lime leaves, mince the tofu, beat the eggs.
3. Wash the banana leaves and divide them into pieces to wrap later on.
4. In a bowl add all the ingredients: mushroom pieces, beaten eggs, kaffir lime leaves, red chili, tofu, and spice mix. Season with salt and pepper, and stir all items together.
5. Wrap the stuffing in banana leaves and close with toothpicks so it doesn't come loose when steamed. Prepare the steam basket and steam the tums at around 80C for 20 minutes, remove from heat and serve while hot.



INGREDIENTS

- 300gr Young Jackfruit
- 350gr Bumbu Genap
- 5gr Salam Leafs
- 5gr Kaffir Lime Leafs
- 1pcs Kaffir lime Fruit
- 100ml Canola Oil
- 200gr Coconut
- Salt & Pepper



PREPARATION

1. Clean the young jackfruit from the skin then wash and make slices 1cm thick.
2. Boil the jackfruit using medium heat... cook until half cooked for 20 minutes, remove and drain using a strainer and let it cool. Once cold, immediately chop the jackfruit and squeeze the water, set aside.
3. Slice the kaffir lime leaves, burn the coconut on the stove or using a grill, then open it and grate roughly.
4. Take a medium mixing bowl to stir the lawar, put all the ingredients and stir evenly, check the seasoning.



Lawar Nangka

Kare Labu Siam

Chayote Curry



INGREDIENTS FOR 2 PAX

- 250 gr chayote
- 30 gr/2 pcs red chilli
- 30 gr shallot
- 20 gr garlic
- 100 gr bumbu genep (spice mix)
- 100 ml coconut milk
- 2 pcs daun salam (bay leave)
- 3 pcs kaffir lime leave
- 50 gr/2 pcs lemon grass
- 500 ml vegetable stock
- 20 ml vegetable oil
- 10 gr fried shallot
- Salt
- White pepper



PREPARATION

1. Peel and remove the seed of the chayote.
2. Cut the chayote into big chunk and soak in the water.
3. cut the tofu into big cube and then fried, set aside.
4. Slice the shallot and garlic.
5. Cut the chilli into two and remove the seed, slice into small stick.
6. Crush the lemongrass and make a knot.

FINISHING/PLATING

1. In the pan, heat some oil and add the kaffir lime leave, bay leave and lemongrass.
2. Add the slice garlic and shallot, sautee until they are fragrant, add the bumbu genep and give a mix.
3. Pour stock and season the stock with salt and pepper crushed, let it boil once.
4. Add the chayote and let it simmer until the chayote are cook, add the fried tofu and let it simmer.
5. Pour the coconut milk in the end, give a stir until the coconut milk are nicely mix, in the last put the chilli and the fried shallot.

INGREDIENTS FOR 2 PAX

- 300 gr purple eggplant
- 300 ml cooking oil
- 30 gr/3 - 4 pcs shallot
- 20 gr/2 - 3 cloves garlic
- Salt
- White pepper
- 100 gr bumbu merah (red spice paste)



Terong Balado

PREPARATION

1. Heat the oil for frying, cut the eggplant into thick block, slice the garlic and shallot
2. Fry the eggplant until soft and keep aside.
3. In the other, heat some oil then add the slice garlic and shallot, sautee nicely.
4. once the garlic and shallot nicely brown, add the sambal balado and stir nicely.
5. Add the fried eggplant and give nice stir, terong balado ready to serve.

Bumbu Merah (Red Spice Paste)

- 200 gr red chilli chopped
- 100 gr shallot
- 50 gr garlic
- 2 gr/2 pcs kaffir lime leave
- 1 gr/2 pcs salam (bay) leave
- 5 ml salt
- 80 ml cooking oil
- 60 gr/2 pcs tomato chopped

Put them in a blender or food processor except, kaffir lime leave, bay leave, salt, pepper and oil, blend until smooth. (If necessary add a little bit water to help the blending process), put aside.

Heat oil in a frying pan, add the kaffir lime and salam leave and stir fry the paste, stirring all the time until fragrant, adjust the taste, add salt if necessary, add the sugar as well, the sambal is ready nce the oil is come out from the paste.

Tempe Bakar



INGREDIENTS FOR 2 PAX

- 2 pcs tempe
- 150 gr bumbu merah (red spice)
- 50 ml sweet soy sauce
- 1 pc kaffir lime
- Salt
- White pepper



Bumbu Merah (Red Spice Paste)

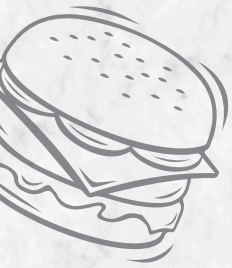
- 200 gr red chilli chopped
- 100 gr shallot
- 50 gr garlic
- 2 gr/2 pcs kaffir lime leave
- 1 gr/2 pcs salam (bay) leave
- 5 ml salt
- 80 ml cooking oil
- 60 gr/2 pcs tomato chopped

Put them in a blender or food processor except, kaffir lime leave, bay leave, salt, pepper and oil, blend until smooth. (If necessary add a little bit water to help the blending process), put aside.

Heat oil in a frying pan, add the kaffir lime and salam leave and stir fry the paste, stirring all the time until fragrant, adjust the taste, add salt if necessary, add the sugar as well, the sambal is ready nce the oil is come out from the paste.

PREPARATION

1. Cut the tempe into big square.
2. In the pan add half of the bumbu merah, sweet soya and some stock, let it boil and season with salt and pepper.
3. Once it is boil, cook the tempe until the stock reduce half, take out the tempe and let it cool.
4. In other plate, mix the bumbu merah with sweet soya kaffir lime juice, season with salt and pepper for basting.
5. Grill the cooked tempe, basting the tempe on the both side with the bumbu merah marination, serve with the sambal.



Children Cook Book



Chicken Quesadillas



INGREDIENTS

- 1tbs olive oil
- 50gd onion (sliced)
- 50gr green bell-pepper (sliced)
- 50gr red bell-pepper (sliced)
- 50gr yellow bell-pepper (sliced)
- 50gr unsalted butter
- 4pcs flour tortillas
- 100gr roasted chicken breast (cut into dice)
- 100gr grated mozzarella



PREPARATION

1. Heat the oil in a sauté pan and add the sliced onion and bell-pepper, sauté until cooked and slightly caramelized.
2. In another pan (or on a plancha), heat some butter and add the flat tortilla then add the garnish.
3. Layer on some grated cheese, then the chicken and sautéed bell-peppers + onions, top with a little more grated cheese and top with a second tortilla.
4. When the tortilla is golden-brown on the first side, carefully flip the quesadilla to the other side and cook further for another 2-3 minutes. Drain carefully from the oil onto a dry paper, season lightly with salt.
5. Once cooked remove the quesadilla from the pan and slice into quarters.



Lumpia



PREPARATION

1. Sauté the garlic and shallot, then add the carrots, onion, leek, bamboo shoots, mushroom, bean sprouts and continue to sauté until soft but still crunchy.
2. Season with salt & pepper, sweet soy sauce and oyster sauce, continue to sauté for a few seconds then cool down.
3. Wrap the stuffing (about 40gr per roll) in the spring roll skins, close the edges with a mix of water and corn starch. Deep fry the rolls in hot cooking oil.
4. Serve with your preferred dipping sauce: chili, barbeque, sweet & sour, etc...



INGREDIENTS

- 10pcs spring roll skin
- 10gr chopped garlic
- 10gr chopped shallot
- 150gr carrot (julienne)
- 100gr leek (julienne)
- 150gr bamboo shoot (julienne)
- 100gr ear mushroom (julienne)
- 120gr onion (sliced)
- 60gr spring onion (sliced)
- 120gr bean sprout
- 30ml sweet soy sauce
- 30ml oyster sauce
- 30ml cooking oil
- 10gr maizena (corn starch)



INGREDIENTS

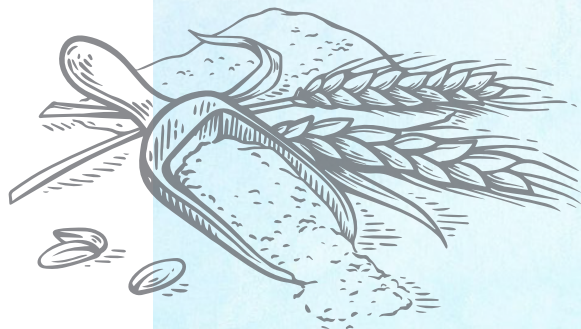
- 80gr honey
- 65gr butter
- 65gr brown sugar
- 150gr oatmeal
- 100gr coco pop cereal
- 30gr chocolate chips
- 25gr dry coconut



PREPARATION

1. Heat the butter in a pan, add the honey and brown sugar, and gently melt together.
2. Stir in the oatmeal, coco pop, chocolate chips and dry coconut, pour the mix into a baking dish and press using the back of a flat spatula, set in the chiller before cutting into bars.

No-Bake Granola Bar



INGREDIENTS

- 600gr snapper fillet (skinned/boneless)
- 1 cup freshly grated coconut
- Or 1cup moistened desiccated coconut
- ½ cup bumbu kuning
- 5 kefir lime leaves
- 1 tsp black peppercorns, finely crusted
- Lemon grass or satay skewers



Sate Lilit Ikan



PREPARATION

1. Mince the fish fillet very finely in a food processor or with a chopper, add all the other ingredients and mix well.
2. Mould a heaped tablespoon full of this mixture around a wooden skewer or over trimmed stalks of lemongrass, and cook over a charcoal grill.



INGREDIENTS

- 1pc turtle-shaped burger bun
- 40gr tartar sauce
- 100gr portobello mushroom
- 30g cheese
- 30gr lettuce
- 45gr tomato (sliced)
- 20gr cucumber pickles
- 20gr unsalted butter

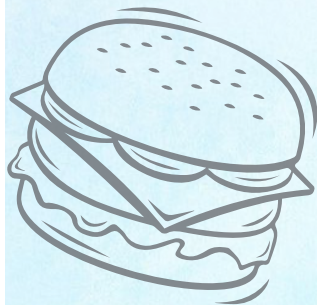


PREPARATION

1. Slice the burger bun in ½ and spread the butter, toast on the grill or pan, then spread tartar sauce on both sides.
2. Season the portobello mushroom and grill until fully cooked, add a slice of cheese on top and let it melt.
3. Arrange and add the garnish on the bottom part of the bun: lettuce, tomato slice and cucumber pickles, then add the grilled mushroom with cheese and cover with the other ½ of bun.
4. Decorate your burger to look like a turtle.



Mushroom Burger



Watermelon Pig



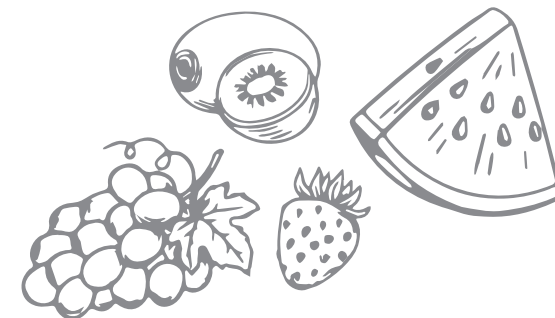
INGREDIENTS

- 1pc watermelon
- 100gr strawberry
- 60gr apple
- 60gr grape
- 100gr pineapple
- 10gr raisins
- 1pc banana
- 1pc kiwi



PREPARATION

1. Cut the top of the water melon and scoop out the flesh.
2. Shape the watermelon like a pig and proceed to make a nose, eyes, feet, ears, using toothpicks.
3. Once the watermelon pig shape is complete, cut all your fresh fruit and place inside, serve fresh!



Maya Sanur Resort & Spa
Jalan Danau Tamblingan, Sanur,
Bali, Indonesia 80228

T. +62 361 849 7800
E. info@mayasanur.com

   @ Maya Sanur

mayaresorts.com/sanur

Maya Ubud Resort & Spa
Jalan Gunung Sari Peliatan, Ubud,
Bali, Indonesia 80571

T. +62 361 977 888
E. info@mayaubud.com

   @ Maya Ubud

mayaresorts.com/ubud