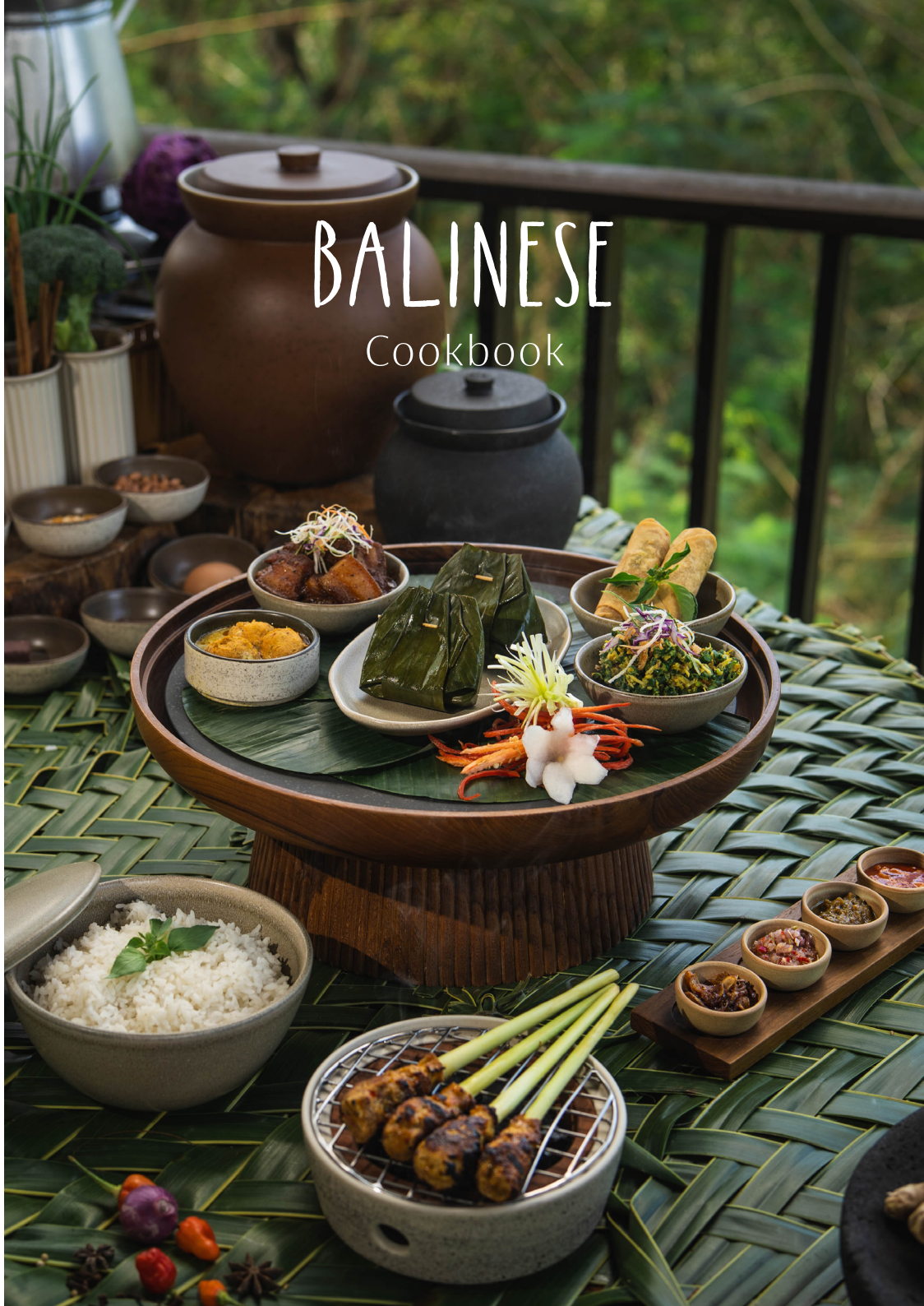




BALINESE

Cookbook

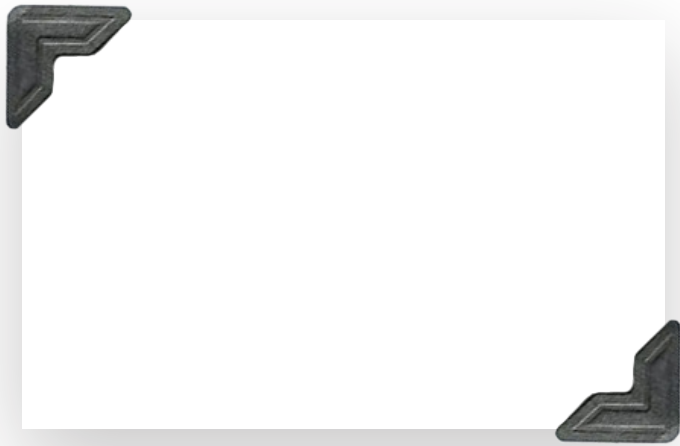
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YOUR FAVOURITE COOKING MOMENTS



DEAR GUEST,

Thank you for joining us in celebrating the rich culinary traditions of Bali. Inspired by our Growing Grounds and the Balinese philosophy of harmony, this cooking class celebrates fresh ingredients, timeless recipes, and the connections created through cooking together.

We hope this journey has offered a meaningful glimpse into Balinese culinary heritage and inspires you to recreate these flavours at home.



LAWAR AYAM

Balinese Green Bean Salad with Chicken

INGREDIENTS:

- 100 g chicken breast, chopped
- 80 g long beans
- 40 g grated coconut
- 20 g fried shallots
- 20 g fried garlic
- 10 g Balinese spice paste
- 4 g kaffir lime leaves
- 2 tsp lime juice
- 2 pinches of salt

METHOD:

1. Blanch the long beans until just tender, then drain and slice them thinly.
2. Combine the chopped chicken, long beans, and grated coconut in a bowl.
3. Add the Balinese spice paste, kaffir lime leaves, fried shallots, fried garlic, lime juice, and salt.
4. Toss well and serve immediately.

TUM BEBEK

Balinese Spiced Minced Duck in Banana Leaf

INGREDIENTS:

- 160 g minced duck
- 20 g grated coconut
- 30 g Balinese spice paste
- 10 g fried shallots
- 10 g fried garlic
- 4 salam leaves
- 2 g kaffir lime leaves
- 2 small chillies
- 2 banana leaves

METHOD:

1. Combine the minced duck with the grated coconut, Balinese spice paste, fried shallots, fried garlic, kaffir lime leaves, and chillies.
2. Divide the mixture between the banana leaves, fold neatly, and secure with toothpicks.
3. Steam for 20 minutes, or grill until fragrant.
4. Serve hot in the banana leaves.





LUMPIA SAYUR

Crispy Vegetable Spring Rolls

INGREDIENTS:

- 4 spring roll wrappers
- 5 g garlic, chopped
- 40 g carrot
- 40 g cabbage, shredded
- 30 g bean sprouts
- 20 g glass noodles
- 10 ml soy sauce
- 5 ml sweet soy sauce
- 1 tbsp oyster sauce
- 2 g salt
- 1 g white pepper
- 10 ml cooking oil
- 20 ml sweet chilli sauce

METHOD:

1. Heat the oil in a wok and sauté the garlic until fragrant.
2. Add the carrot, cabbage, and bean sprouts, then stir-fry for 1–2 minutes.
3. Add the glass noodles, soy sauce, sweet soy sauce, oyster sauce, salt, and white pepper. Mix well.
4. Remove from the heat and allow the filling to cool completely.
5. Place a spring roll wrapper on a clean surface.
6. Spoon about 2 tablespoons of filling into the centre.
7. Fold the bottom edge over the filling, fold in the sides, and roll tightly.
8. Seal the edge with a little water or flour paste.
9. Heat oil to 170–180°C and deep-fry the rolls until golden brown and crisp.
10. Drain on kitchen paper and serve hot with sweet chilli sauce.



GERANG ASEM

Chicken Meatball Soup with Young Papaya

INGREDIENTS:

- 100 g chicken breast
- 10 g garlic
- 2 g salt and pepper
- 400 ml chicken stock
- 60 g young papaya
- 20 g Balinese spice paste
- 20 g tomato
- 4 g tamarind pulp
- 4 g fried shallot

METHOD:

1. Combine the minced chicken with the garlic, salt, and pepper, then shape the mixture into small meatballs.
2. Bring the chicken stock to the boil and gently add the meatballs. Simmer until cooked through.
3. Add the Balinese spice paste, young papaya and tomato, then cook until just tender.
4. Stir in the tamarind pulp and adjust the seasoning if required.
5. Serve hot, garnished with fried shallots.

SATE LILIT SEGARA

Balinese Twisted Seafood Satay

INGREDIENTS:

- 100 g fish fillet
- 50 g squid or prawns
- 20 g grated coconut
- 2 tsp Balinese spice paste
- 1 tsp coconut milk
- A pinch of salt and pepper
- 2 lemongrass sticks

METHOD:

1. Combine the minced seafood with the grated coconut, spice paste, coconut milk, salt, and pepper.
2. Mould the mixture around the lemongrass sticks.
3. Grill until golden and cooked through.



BE CELENG BASE MANIS

Balinese Braised Pork in Sweet Soy Sauce

INGREDIENTS:

- 200 g pork belly
- 2 tbsp sweet soy sauce
- 1 tbsp soy sauce
- 1 tbsp oyster sauce
- 1 tbsp palm sugar
- 1 minced shallot
- 1 minced garlic clove
- 100 ml water
- 1 tsp oil

METHOD:

1. Heat the oil and sauté the garlic and shallot until fragrant.
2. Add the pork and sear until lightly browned.
3. Stir in the sweet soy sauce, soy sauce, oyster sauce, palm sugar, and water.
4. Simmer until the pork is tender and the sauce has reduced.

BASE GENEP

Balinese Spice Paste

INGREDIENTS:

- 100 g garlic
- 250 g shallots
- 100 g large red chillies
- 50 g small chillies
- 100 g candlenuts
- 100 g turmeric
- 75 g ginger
- 75 g galangal
- 40 g aromatic ginger
- 10 g coriander seeds
- 5 g black peppercorns
- 20 g palm sugar
- 5 g shrimp paste
- 5 g kaffir lime leaves
- Coconut oil

METHOD:

1. Roast the candlenuts, coriander seeds, black peppercorns and shrimp paste until fragrant.
2. Roughly chop all the fresh ingredients.
3. Blend all the ingredients with the coconut oil until very smooth.
4. Cook the paste over a medium heat for 30–40 minutes, stirring frequently, until the oil separates, the paste darkens slightly and the raw aroma disappears.
5. Leave to cool completely before storing.

