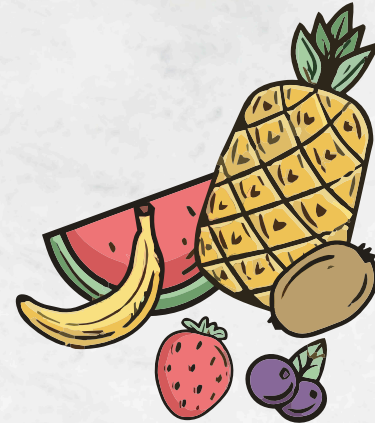





Children Cook Book

4 - 6 years



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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 unto a dry paper, season lightly with salt.
5. Once cooked remove the quesadilla from the pan and slice into quarters.

Watermelon Pig



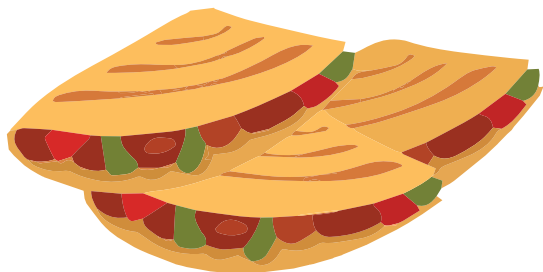
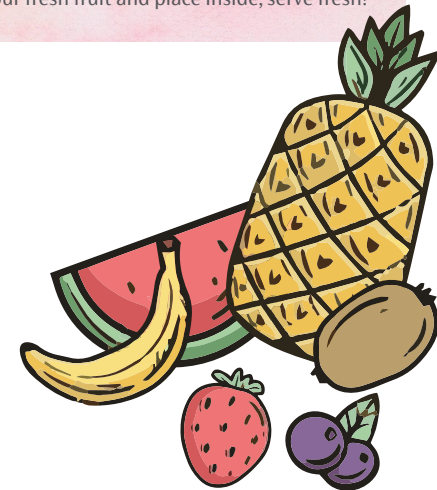
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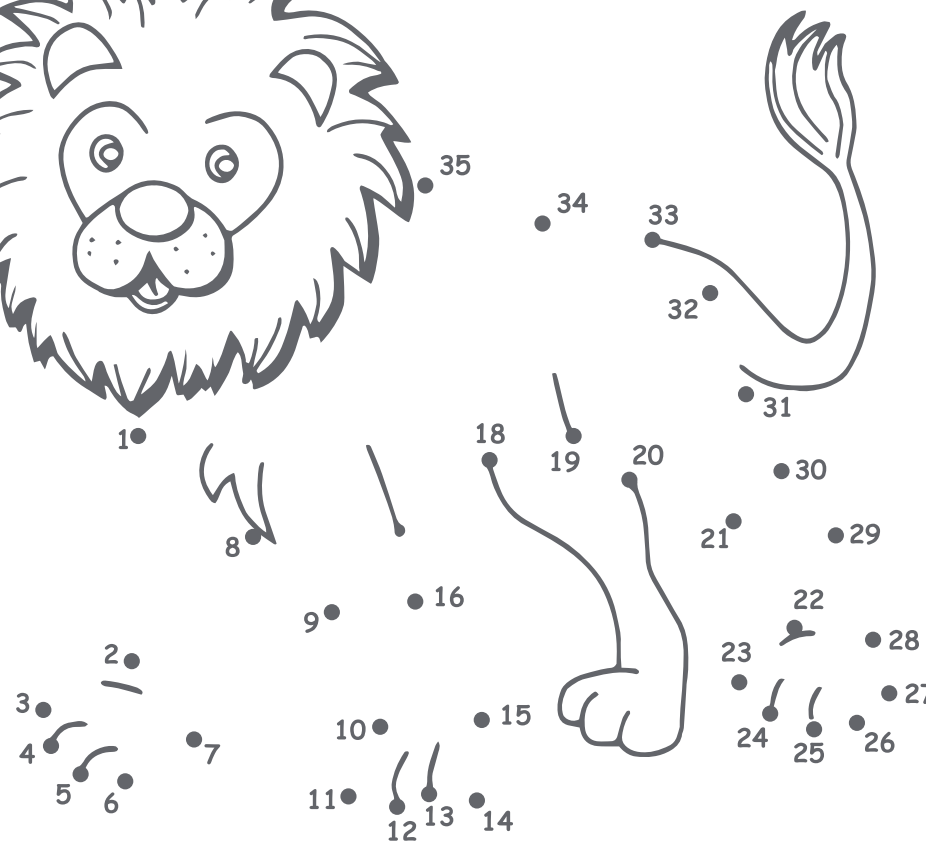
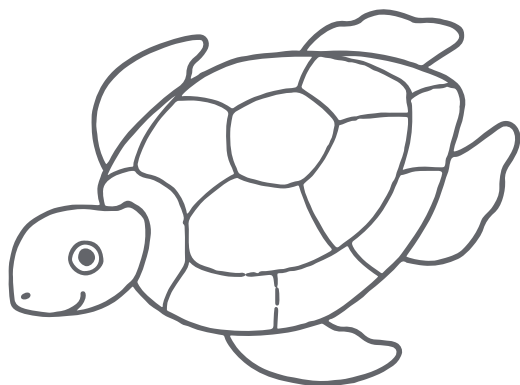
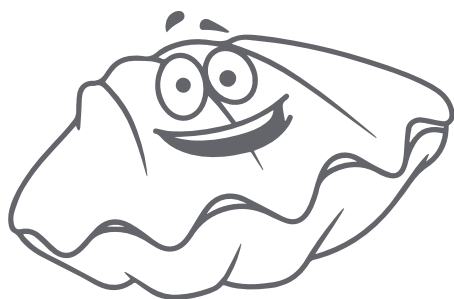
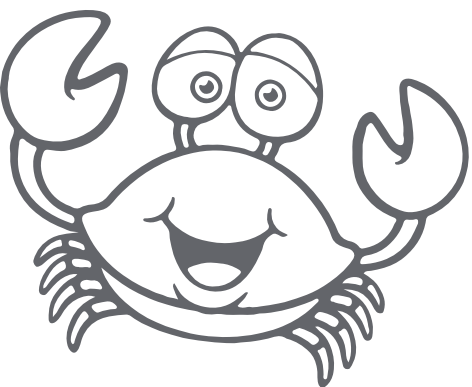
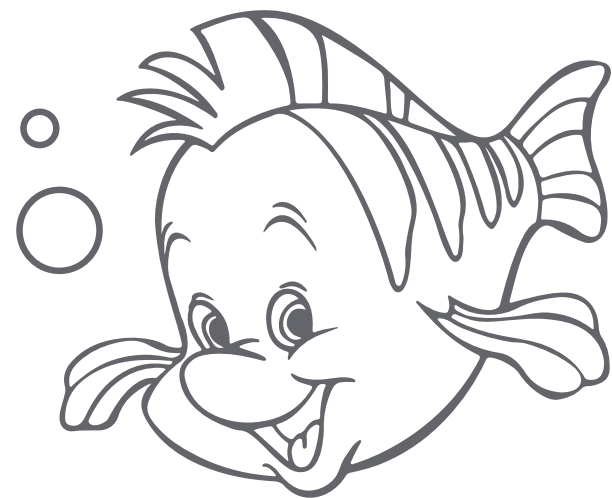
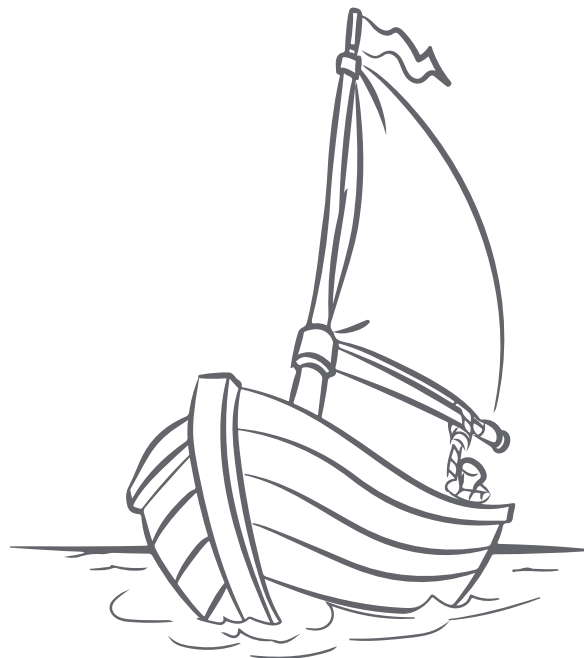
- 1pc watermelon
- 100gr strawberry
- 60gr apple
- 60gr grape
- 100gr pineapple
- 10gr raisins
- 1pc banana
- 1pc kiwi



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!







Cup cake | Decoration



INGREDIENTS

- 6pcs cupcake
- 100gr red butter cream
- 100gr white butter cream
- 100gr green butter cream
- 50gr coco crunch
- 100gr sugar decoration
- 50gr marshmellow
- 50gr chocolate chips



PREPARATION

1. Prepare the cupcake
2. Prepare the butter cream
3. decor the cup cake with butter cream
4. sprinkle with chocolate chip and sugar decoration

