

THE MEGIBUNG

Cookbook

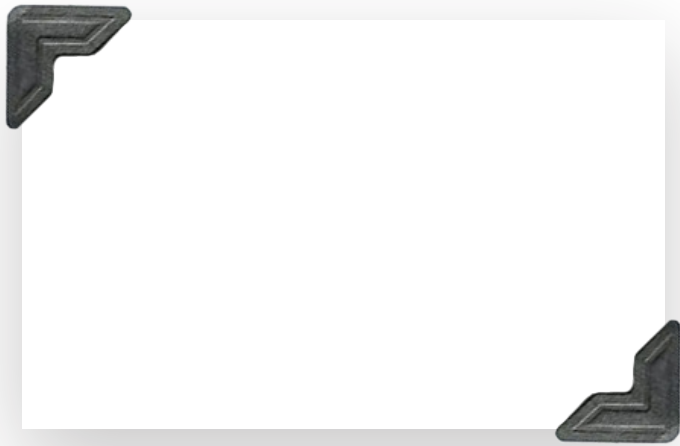
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YOUR FAVOURITE COOKING MOMENTS



DEAR GUEST,

Thank you for joining us in celebrating the rich culinary traditions of Bali. Inspired by Megibung, a cherished communal dining tradition originating from Karangasem in East Bali, this cooking class celebrates the values of togetherness, gratitude, and the joy of sharing a meal.

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



BEBEK GORENG BUMBU BALI

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Fried Duck with Balinese Spices

INGREDIENTS:

- 200 g boiled duck leg
- 2 tsp Balinese spice paste
- 20 ml coconut oil
- A pinch of salt

METHOD:

1. Rub the duck with the Balinese spice paste and salt, then marinate for 30 minutes.
2. Shallow-fry until the skin is golden and crisp.
3. Serve hot with sambal or steamed rice.



LAWAR AYAM

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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.



UDANG GORENG KECAP

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Prawns with Sweet Soy Sauce

INGREDIENTS:

- 150 g prawns
- 1 tbsp sweet soy sauce
- 1 tbsp soy sauce
- 1 tbsp oyster sauce
- 20 g fresh tomato
- 1 minced shallot
- 1 minced garlic clove
- 1 sliced red chilli
- 1 tsp vegetable oil
- A pinch of salt and pepper

METHOD:

1. Heat the oil and sauté the garlic, tomato, shallot, and chilli until fragrant.
2. Add the prawns and stir-fry until half-cooked.
3. Stir in the sweet soy sauce, soy sauce and oyster sauce, then cook until the prawns are fully cooked and evenly glazed.
4. Serve warm.



AYAM BUMBU KUNING

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Balinese Yellow Spice Chicken

INGREDIENTS:

- 200 g chicken thigh
- 2 tsp Balinese spice paste
- 100 ml coconut milk
- 1 kaffir lime leaf
- 1 lemongrass stalk
- A pinch of salt

METHOD:

1. Heat a little oil and sauté the spice paste until fragrant.
2. Add the chicken and coat well with the paste.
3. Pour in the coconut milk and add the kaffir lime leaf and lemongrass.
4. Simmer until the chicken is cooked through and the sauce has thickened.

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 shallot, minced
- 1 garlic clove, minced
- 100 ml water
- 2 bay leaves
- 1 tsp cooking 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, bay leaves, and water.
4. Simmer until the pork is tender and the sauce has reduced.

SATE AYAM SERAPAH

Chicken Satay with Yellow Sauce

INGREDIENTS:

- 150 g chicken breast
- 2 bamboo skewers
- 2 tsp Balinese spice paste
- 50 ml coconut milk
- A pinch of salt

METHOD:

1. Marinate the chicken in the Balinese yellow spice paste and salt for 30 minutes.
2. Thread the chicken onto the bamboo skewers and grill until cooked through.
3. Heat the coconut milk with the remaining spice paste to make the yellow sauce.
4. Pour the sauce over the satay before serving.



SAMBAL EMBE

Balinese Shallot, Garlic & Chilli Sambal

INGREDIENTS:

- 4 shallots, sliced
- 3 garlic cloves, sliced
- 3 red chillies
- 1 tsp shrimp paste
- 2 tbsp coconut oil
- A pinch of salt

METHOD:

1. Heat the coconut oil and fry the shallots and garlic until crisp.
2. Add the chillies and shrimp paste, then fry briefly.
3. Season with salt and serve as a condiment.



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.

