

NASI TUMPENG

Cookbook

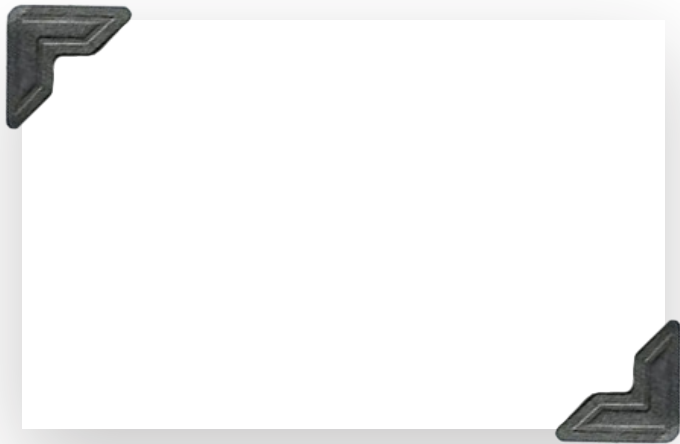
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YOUR FAVOURITE COOKING MOMENTS



DEAR GUEST,

Thank you for joining us in celebrating the rich culinary traditions of Indonesia through Nasi Tumpeng. Celebrated across Indonesia, this iconic dish is a tribute to gratitude, unity, and life's meaningful milestones.

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



NASI KUNING

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Aromatic Turmeric Rice

INGREDIENTS:

- 150 g jasmine rice
- 100 ml coconut milk
- 100 ml water
- ½ tsp turmeric powder
- 1 lemongrass stalk
- 1 bay leaf
- 2 pandan leaves
- 1 kaffir lime leaf
- ½ tsp salt

METHOD:

1. Combine the rice, coconut milk, water, turmeric powder, lemongrass, bay leaf, pandan leaves, kaffir lime leaf, and salt in a pot.
2. Bring to a boil over medium heat, then reduce to low. Cover and simmer for 15–18 minutes, or until the rice is tender and the liquid has been fully absorbed.
3. Remove the lemongrass and kaffir lime leaf before serving.



AYAM GORENG KECAP

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Sweet Soy Chicken

INGREDIENTS:

- 200 g chicken leg fillets
- 2 garlic cloves
- 2 small shallots
- 10 g fresh tomato, diced
- 2 tbsp sweet soy sauce
- 1 tbsp soy sauce
- 1 tbsp oyster sauce
- ½ tsp ground white pepper
- 60 ml water
- 2 tsp oil

METHOD:

1. Heat the oil in a frying pan over medium heat. Sauté the garlic, shallots, and tomato until fragrant.
2. Add the chicken and cook until lightly browned.
3. Stir in the sweet soy sauce, soy sauce, oyster sauce, white pepper, and water.
4. Simmer until the chicken is cooked through and the sauce has slightly thickened.



IKAN ASAM MANIS

Sweet & Sour Fish

INGREDIENTS:

- 160 g white fish fillet
- 20 g cornstarch
- 20 ml oil
- 40 g onion
- 40 g bell pepper
- 2 tbsp tomato ketchup
- 2 tsp vinegar
- 2 tsp sugar
- 60 ml water
- A pinch of salt

METHOD:

1. Lightly dust the fish with cornstarch and fry until golden. Drain and set aside.
2. Sauté the onion and bell pepper until slightly softened.
3. Add the ketchup, vinegar, sugar, water, and salt. Stir to combine.
4. Add the fried fish and toss gently until evenly coated with the sauce.

SAYUR URAP

Vegetable Salad with Seasoned Coconut

INGREDIENTS:

- 60 g long beans
- 60 g water spinach
- 40 g bean sprouts
- 40 g grated coconut
- 2 garlic cloves, sliced
- 20 g shallots, sliced
- 2 small chillies, sliced
- 2 tsp lime juice
- A pinch of salt

METHOD:

1. Blanch the long beans, water spinach, and bean sprouts until just tender. Drain well.
2. Fry the sliced garlic, shallots, and chillies.
3. Combine the grated coconut, garlic, chillies, shallots, lime juice, and salt.
4. Toss the coconut mixture with the vegetables until evenly coated.



TEMPE PEDAS MANIS

Sweet & Spicy Tempeh

INGREDIENTS:

- 100 g tempeh
- 2 garlic cloves
- 2 red chillies
- 20 g fresh tomato
- 1 tbsp oyster sauce
- 2 tbsp sweet soy sauce
- 2 tsp sugar
- 40 ml water
- 2 tsp oil

METHOD:

1. Fry the tempeh until golden. Drain and set aside.
2. Heat the oil in a pan and sauté the garlic, chillies, and tomato until fragrant.
3. Add the sweet soy sauce, oyster sauce, sugar, and water, then stir well.
4. Return the fried tempeh to the pan and toss until evenly coated.



PERKEDEL KENTANG

Potato Fritters

INGREDIENTS:

- 160 g boiled potatoes, mashed
- 2 small shallots
- 2 garlic cloves
- 2 egg yolks
- 5 g chopped celery
- 2 g chopped kaffir lime leaves
- Salt and pepper
- 40 ml oil

METHOD:

1. Combine the mashed potatoes, shallots, garlic, egg yolks, chopped celery, kaffir lime leaves, salt, and pepper in a bowl.
2. Shape the mixture into four equal patties.
3. Pan-fry until golden brown on both sides. Drain on paper towels before serving.

SAMBAL GORENG ATI

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Spicy Chicken Liver

INGREDIENTS:

- 100 g chicken liver
- 2 garlic cloves
- 2 small shallots
- 20 g fresh tomato
- 1 tbsp oyster sauce
- 2 chillies
- 2 tbsp sweet soy sauce
- 2 tsp lime juice
- 2 pinches of salt
- 40 ml oil

METHOD:

1. Heat the oil in a frying pan over medium heat. Sauté the garlic, shallots, and chillies until fragrant.
2. Add the chicken liver and stir-fry until just cooked through.
3. Stir in the sweet soy sauce, lime juice, and salt. Cook for another minute, then serve warm.