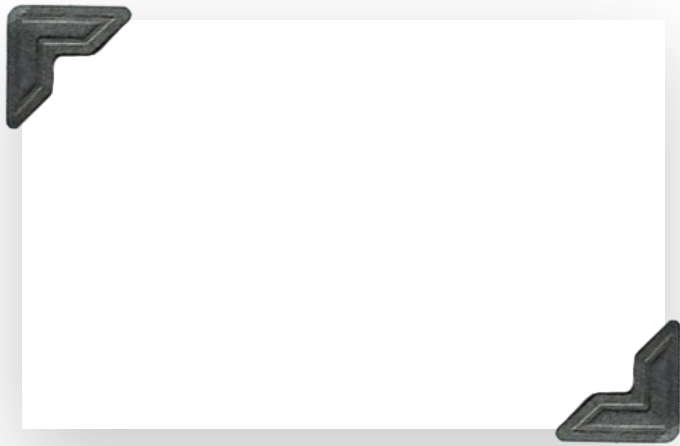


VEGETARIAN
Cookbook

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YOUR FAVOURITE COOKING MOMENTS



DEAR GUEST,

Thank you for joining us in celebrating the rich culinary traditions of Bali through these thoughtfully crafted vegetarian dishes. 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.



TUM JAMUR

Balinese Spiced Mushrooms in Banana Leaf

INGREDIENTS:

- 100 g button mushrooms
- 75 g oyster mushrooms
- 50 g shimeji mushrooms
- 1 block tofu
- 2 eggs
- 20 g red chilli
- 5 g kaffir lime leaves
- 50 g Balinese spice paste
- 1 banana leaf
- Bamboo toothpicks
- Salt and pepper

METHOD:

1. Heat a little coconut oil in a frying pan over a medium heat. Add the Balinese spice paste and cook until fragrant.
2. Add the button mushrooms, oyster mushrooms, and shimeji mushrooms. Cook for 2–3 minutes until lightly softened.
3. Stir in the mashed tofu, beaten eggs, sliced red chilli, and kaffir lime leaves. Season with salt and pepper, then cook for 1–2 minutes, stirring gently until just combined.
4. Divide the mixture evenly among the banana leaf squares. Fold into secure parcels and fasten with bamboo toothpicks.
5. Steam the parcels for 10–15 minutes, or until the filling is cooked through.
6. Serve warm in the banana leaves.

PERKEDEL JAGUNG

Sweet Corn Fritters

INGREDIENTS:

- 200 g fresh corn kernels
- 3 eggs
- 60 g white flour
- 60 g rice flour
- 5 g baking powder
- 15 g red chilli
- 10 g celery
- 30 g shallots
- 20 g garlic
- 10 g white sugar
- 500 ml canola oil
- Salt and pepper

METHOD:

1. Remove the sweetcorn kernels from the cob. Blend half of the sweetcorn coarsely with the eggs using a blender, leaving the remaining half whole. Combine both in a mixing bowl.
2. Finely mince the shallot, garlic, red chilli, and celery, then add them to the sweetcorn mixture.
3. Add the white flour, rice flour, and baking powder, then mix until well combined.
4. Heat the oil over a medium heat to 180°C. Spoon the sweetcorn mixture directly into the hot oil using two kitchen spoons. Fry until golden brown on both sides, then carefully transfer the fritters to a plate lined with kitchen paper to drain. Season lightly with salt before serving.



LAWAR NANGKA

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Balinese Young Jackfruit Salad

INGREDIENTS:

- 300 g young jackfruit
- 350 g Balinese spice paste
- 5 g Indonesian bay leaves
- 5 g kaffir lime leaves
- 1 kaffir lime, juiced
- 100 ml canola oil
- 200 g fresh coconut
- Salt and pepper

METHOD:

1. Clean the young jackfruit, then wash thoroughly. Cut into 1 cm slices.
2. Bring a pan of water to the boil. Add the jackfruit and cook over a medium heat for about 20 minutes, or until half cooked. Drain well in a colander and leave to cool.
3. Once cooled, finely chop the jackfruit and squeeze out any excess liquid.
4. Lightly char the coconut over an open flame or on a grill. Allow it to cool, then grate it coarsely. Finely slice the kaffir lime leaves.
5. Transfer all the ingredients to a medium mixing bowl and mix well until evenly combined. Taste and adjust the seasoning as needed.

SQUASH CURRY



SQUASH CURRY

Vegetarian Pumpkin & Potato Curry

INGREDIENTS:

- 250 g yellow pumpkin
- 250 g baby potatoes
- 20 g red chilli
- 200 g Balinese spice paste
- 200 ml coconut milk
- 5 g fresh bay leaves
- 3 g kaffir lime leaves
- 100 g lemongrass
- Salt and pepper

METHOD:

1. Cut the pumpkin into large cubes. Boil the pumpkin and baby potatoes together for 10–15 minutes until just tender. Drain carefully and leave to cool. Once cooled, peel the baby potatoes with a small knife.
2. Heat a little canola oil in a saucepan over a medium heat. Add the Balinese spice paste, fresh bay leaves, bruised lemongrass, and kaffir lime leaves. Cook for a few minutes until fragrant.
3. Add a little water, followed by the baby potatoes and pumpkin. Bring to a gentle simmer, then pour in the coconut milk. Add the sliced red chilli and season with salt and pepper. Simmer briefly, then remove from the heat.
4. Taste and adjust the seasoning before serving.

NASI KUNING



NASI KUNING

Aromatic Turmeric Rice

INGREDIENTS:

- 200 g rice
- 35 g turmeric
- 5 g fresh bay leaves
- 5 g kaffir lime leaves
- 35 g lemongrass
- 150 ml coconut milk
- Salt

METHOD:

1. Wash the rice three times, then add the turmeric, bay leaves, kaffir lime leaves, bruised lemongrass, coconut milk, salt, and enough water to cover the rice.
2. Cook in a rice cooker until fully cooked and serve warm.

SATE TERONG SAUS KACANG

Eggplant Satay with Peanut Sauce

INGREDIENTS:

- 250 g long purple eggplant
- 50 g olive oil
- Salt and pepper
- Bamboo skewers
- 200 g charcoal

PEANUT SAUCE:

- 500 g peanuts
- 50 g garlic
- 50 g shallots
- 30 g red chilli
- 10 g hot chilli
- 250 ml canola oil
- 100 g palm sugar
- 5 g kaffir lime leaves
- Salt and pepper

METHOD:

1. Wash and cut the eggplant into cubes. Thread the cubes onto the bamboo skewers, then brush with olive oil and season with salt and pepper.
2. Light the charcoal and allow it to burn until hot embers form. Grill the eggplant skewers, turning frequently, until evenly cooked and lightly charred on all sides.

PEANUT SAUCE:

1. Fry the peanuts in a pan until golden brown.
2. Finely chop the remaining ingredients, then sauté them in canola oil over a medium heat until fragrant.
3. Transfer all the ingredients to a blender and add a little water. Blend until the mixture reaches a thick, slightly chunky sauce consistency.
4. Return the sauce to a saucepan and simmer gently. Season with salt and pepper, then taste and adjust the seasoning before serving.

SATE TERONG SAUS KACANG



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.

