



Vegetarian Cook Book

Sweet Corn Fritter



INGREDIENTS

- 200gr Fresh Corn
- 3pcs Eggs
- 60gr White Flour
- 60gr Rice Flour
- 5gr Baking Powder
- 15gr Red Chili
- 10gr Celery
- 30gr Shallot
- 20gr Garlic
- 10gr White Sugar
- 500ml Canola oil
- Salt & Pepper



PREPARATION

1. Peel the sweet corn kernels from the skin. Blend half of the corn coarsely with the eggs using a blender and leave the other half intact, put the two kinds of corn together in a mixing bowl.
2. Mince the shallot, garlic, red chili and celery, add to the corn.
3. To the mixture add the wheat flour, rice flour, and baking powder.
4. Heat the oil on medium heat until reaching 180C, then spoon the corn mixture directly into the hot oil using kitchen spoons. Fry until golden brown on both sides, then drain carefully from the oil onto a dry paper, season lightly with salt.



INGREDIENTS

- 100gr Button Mushroom
- 75gr Oyster Mushroom
- 50gr Shimeji Mushroom
- 1 block Tofu
- 2pcs Egg
- 20gr Red Chili
- 5gr Kaffir Lime Leaf
- 1pack Banana Leaf
- Bamboo Toothpicks
- 50gr Bumbu Genap (spice mix)
- Salt & Pepper



Tum Jamur

PREPARATION

1. Clean all the mushrooms and cut into pieces.
2. Slice the red chili and kaffir lime leaves, mince the tofu, beat the eggs.
3. Wash the banana leaves and divide them into pieces to wrap later on.
4. In a bowl add all the ingredients: mushroom pieces, beaten eggs, kaffir lime leaves, red chili, tofu, and spice mix. Season with salt and pepper, and stir all items together.
5. Wrap the stuffing in banana leaves and close with toothpicks so it doesn't come loose when steamed. Prepare the steam basket and steam the tums at around 80C for 20 minutes, remove from heat and serve while hot.



INGREDIENTS

- 300gr Young Jackfruit
- 350gr Bumbu Genap
- 5gr Salam Leafs
- 5gr Kaffir Lime Leafs
- 1pcs Kaffir lime Fruit
- 100ml Canola Oil
- 200gr Coconut
- Salt & Pepper



PREPARATION

1. Clean the young jackfruit from the skin then wash and make slices 1cm thick.
2. Boil the jackfruit using medium heat... cook until half cooked for 20 minutes, remove and drain using a strainer and let it cool. Once cold, immediately chop the jackfruit and squeeze the water, set aside.
3. Slice the kaffir lime leaves, burn the coconut on the stove or using a grill, then open it and grate roughly.
4. Take a medium mixing bowl to stir the lawar, put all the ingredients and stir evenly, check the seasoning.



Lawar Nangka

Kare Labu Siam

Chayote Curry



INGREDIENTS FOR 2 PAX

- 250 gr chayote
- 100 gr tofu
- 30 gr/2 pcs red chilli
- 30 gr shallot
- 20 gr garlic
- 100 gr bumbu genep (spice mix)
- 100 ml coconut milk
- 2 pcs daun salam (bay leave)
- 3 pcs kaffir lime leave
- 50 gr/2 pcs lemon grass
- 500 ml vegetable stock
- 20 ml vegetable oil
- 10 gr fried shallot
- Salt
- White pepper



PREPARATION

1. Peel and remove the seed of the chayote.
2. Cut the chayote into big chunk and soak in the water.
3. cut the tofu into big cube and then fried, set aside.
4. Slice the shallot and garlic.
5. Cut the chilli into two and remove the seed, slice into small stick.
6. Crush the lemongrass and make a knot.

FINISHING/PLATING

1. In the pan, heat some oil and add the kaffir lime leave, bay leave and lemongrass.
2. Add the slice garlic and shallot, sautee until they are fragrant, add the bumbu genep and give a mix.
3. Pour stock and season the stock with salt and pepper crushed, let it boil once.
4. Add the chayote and let it simmer until the chayote are cook, add the fried tofu and let it simmer.
5. Pour the coconut milk in the end, give a stir until the coconut milk are nicely mix, in the last put the chilli and the fried shallot.

INGREDIENTS FOR 2 PAX

- 300 gr purple eggplant
- 300 ml cooking oil
- 30 gr/3 - 4 pcs shallot
- 20 gr/2 - 3 cloves garlic
- Salt
- White pepper
- 100 gr bumbu merah (red spice paste)



Terong Balado

PREPARATION

1. Heat the oil for frying, cut the eggplant into thick block, slice the garlic and shallot
2. Fry the eggplant until soft and keep aside.
3. In the other, heat some oil then add the slice garlic and shallot, sautee nicely.
4. once the garlic and shallot nicely brown, add the sambal balado and stir nicely.
5. Add the fried eggplant and give nice stir, terong balado ready to serve.

Bumbu Merah (Red Spice Paste)

- 200 gr red chilli chopped
- 100 gr shallot
- 50 gr garlic
- 2 gr/2 pcs kaffir lime leave
- 1 gr/2 pcs salam (bay) leave
- 5 ml salt
- 80 ml cooking oil
- 60 gr/2 pcs tomato chopped

Put them in a blender or food processor except, kaffir lime leave, bay leave, salt, pepper and oil, blend until smooth. (If necessary add a little bit water to help the blending process), put aside.

Heat oil in a frying pan, add the kaffir lime and salam leave and stir fry the paste, stirring all the time until fragrant, adjust the taste, add salt if necessary, add the sugar as well, the sambal is ready nce the oil is come out from the paste.

Tempe Bakar



INGREDIENTS FOR 2 PAX

- 2 pcs tempe
- 150 gr bumbu merah (red spice)
- 50 ml sweet soy sauce
- 1 pc kaffir lime
- Salt
- White pepper



PREPARATION

1. Cut the tempe into big square.
2. In the pan add half of the bumbu merah, sweet soya and some stock, let it boil and season with salt and pepper.
3. Once it is boil, cook the tempe until the stock reduce half, take out the tempe and let it cool.
4. In other plate, mix the bumbu merah with sweet soya kaffir lime juice, season with salt and pepper for basting.
5. Grill the cooked tempe, basting the tempe on the both side with the bumbu merah marination, serve with the sambal.

Bumbu Merah (Red Spice Paste)

- 200 gr red chilli chopped
- 100 gr shallot
- 50 gr garlic
- 2 gr/2 pcs kaffir lime leave
- 1 gr/2 pcs salam (bay) leave
- 5 ml salt
- 80 ml cooking oil
- 60 gr/2 pcs tomato chopped

Put them in a blender or food processor except, kaffir lime leave, bay leave, salt, pepper and oil, blend until smooth. (If necessary add a little bit water to help the blending process), put aside.

Heat oil in a frying pan, add the kaffir lime and salam leave and stir fry the paste, stirring all the time until fragrant, adjust the taste, add salt if necessary, add the sugar as well, the sambal is ready nce the oil is come out from the paste.

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