

BALINESE TRADITIONAL FOOD

SOUP

ARES BUNGAN NYUH & KAKUL

(Traditional Balinese soup made from youngest green coconut flower & local snail)

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Ingredients:

- 150 gr Balinese spices
(galangal, turmeric, lesser galangal, candlenut, jangu, coriander seed)
- 20 gr red chili
- 10 gr hot chili
- 35 gr garlic
- 50 gr shallot
- 30 gr palm sugar
- 10 pcs local snail
- 200 gr green coconut flower (grilled & steamed)
- 25 gr kemangi leaf
- 5 pcs local bay leaf
- 2 pcs lemongrass
- Kusamba sea salt & pepper
- Oil

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APPETIZER

PEPESAN TELENGIS

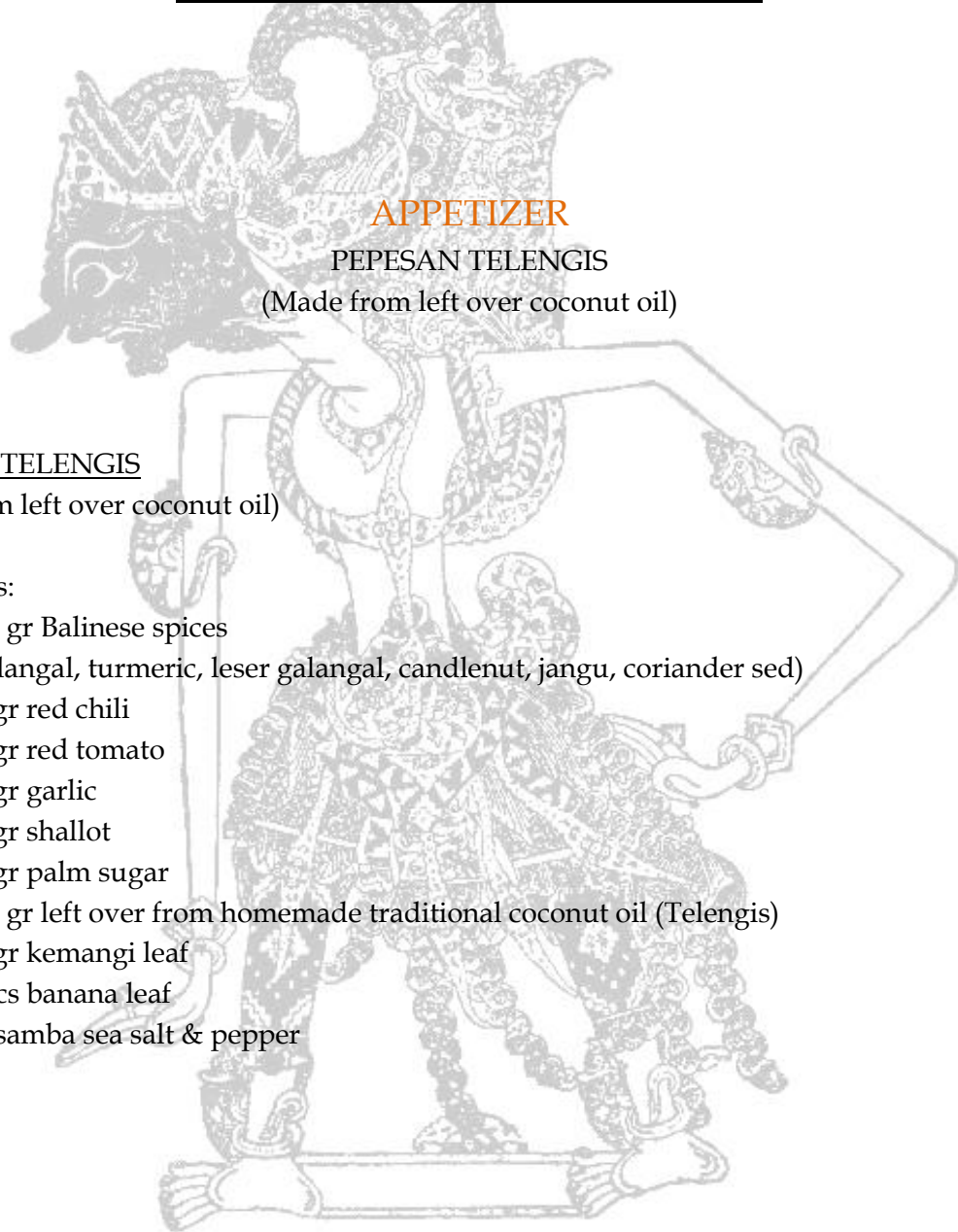
(Made from left over coconut oil)

PEPESAN TELENGIS

(Made from left over coconut oil)

Ingredients:

- 150 gr Balinese spices
(galangal, turmeric, lesser galangal, candlenut, jangu, coriander seed)
- 20 gr red chili
- 15 gr red tomato
- 35 gr garlic
- 50 gr shallot
- 30 gr palm sugar
- 300 gr left over from homemade traditional coconut oil (Telengis)
- 25 gr kemangi leaf
- 1 pcs banana leaf
- Kusamba sea salt & pepper
- Oil



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MAINDISHES

ENTIL BE SIYAP JUKUT EMBUNG

(Food from northern of Bali by using bamboo leaf, bamboo shoot, chicken from the farm & Balinese spices as the basic ingredients)

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(Food from northern of Bali by using bamboo leaf, bamboo shoot, chicken from the farm & Balinese spices as the basic ingredients)

Ingredients:

- 250 gr chicken leg
- 300 gr Balinese spices
(galangal, ginger, turmeric, lesser galangal, candlenut, jangu, shallot, garlic, black pepper, red chili, hot chili)
- 10 pcs daun kesimbukan
- 4 pc local bayleaf
- 200 gr bamboo shoot
- 200 ml coconut milk
- 15 gr fresh green pepper
- 1 tbsp Kusamba sea salt
- ½ tsp pepper powder

Ingredients for rice (ENTIL):

- 250 gr rice
- 1 tsp coconut oil
- 4 pcs daun dapdap
- 4 pcs local bayleaf
- 10 pcs bamboo leaf
- 1 tsp Kusamba sea salt

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DESSERT

JAJE LEBUR

(A Balinese sweet by using daily leftover cakes offering from the temple served with creamy Balinese coffee sauce)

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(A Balinese sweet by using daily leftover cakes offering from the temple served with creamy Balinese coffee sauce)

Ingredients:

- 300 gr leftover Balinese cake from daily offering at the temple
- 2 pcs banana (any kinds from left over of offering)
- 2 Tbsp white sugar
- 150 gr grated fresh coconut.
- 75 gr flour
- 1 tsp Kusamba sea salt
- 1 pc Banana leaf

For sauce:

- 3 tbsp Balinese coffee
- 200 ml cream
- 50 ml coconut milk
- 100 gr Munti gunung brown sugar

