



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

Squash Curry



INGREDIENTS

- 250gr Yellow Pumpkin
- 250gr Baby Potatoes
- 20gr Red Chili
- 200gr Bumbu Genap
- 200ml Coconut Milk
- 5gr Fresh Bay Leafs
- 3gr Kaffir Lime Leafs
- 100gr Lemongrass



PREPARATION

1. Cut the yellow pumpkin into large cubes then boil the pumpkin and baby potatoes together for 10-15 minutes, strain gently and cool down. Once cold, peel the baby potatoes using a small knife.
2. In a sauce pot add some canola oil then add the spices: fresh bayleaf, crushed lemongrass and kaffir leaves, cook for a few minutes until fragrant then add some mineral water and the baby potatoes and pumpkin. Bring gently to a boil then add the coconut milk and seasoning, salt and pepper, and red chili, cook briefly then remove from the heat, check seasoning.



INGREDIENTS

- 200gr Rice
- 35gr Turmeric
- 5gr Fresh Bay Leaf
- 5gr Kaffir Lime Leaf
- 35gr Lemongrass
- 150ml Coconut Milk
- Salt



PREPARATION

1. Wash the rice 3 times then add the turmeric, bay leaf, kaffir lime leaf, crushed lemongrass, coconut milk, some salt, and finish with water until covered.
2. Cook in a rice cooker until fully cooked, serve while warm...



Nasi Kuning



Sate Terong Peanut Sauce



SATE

INGREDIENTS FOR 4 PAX

- 250gr Long Purple Eggplant
- 50g olive oil
- Salt & Pepper
- Bamboo Skewers
- 200gr Charcoal

PEANUT SAUCE

INGREDIENTS FOR 4 PAX

- 500gr Peanut
- 50gr Garlic
- 50gr Shallot
- 30gr Red Chili
- 10gr Hot Chili
- 250ml Canola Oil
- 100gr Palm Sugar
- 5gr Kaffir Lime Leaf
- Salt & Pepper


PREPARATION

1. Wash and cut the eggplant into cubes then stick on the bamboo skewers and brush with olive oil, season with salt and pepper.
2. Light the wood charcoal and prepare the embers, grill the eggplant skewers on the grill while always turning them on all sides until fully cooked. Serve on a sate grill.

PREPARATION

1. Fry the peanuts in a pan until golden brown.
2. Chop the rest of the ingredients then sauté using cooking oil on medium heat until fragrant.
3. Blend all the ingredients in a blender and add some mineral water so that the liquid becomes like a sauce (but not smooth, still chunky) ... Heat the sauce in a pan and simmer gently, add salt and pepper then check the seasoning.

Maya Sanur Resort & Spa
Jalan Danau Tamblingan, Sanur,
Bali, Indonesia 80228 P. O. Box 3253
T. +62 361 849 7800
F. +62 361 849 7808
E. info@mayasanur.com

   @ Maya Sanur

mayaresorts.com/sanur

Maya Ubud Resort & Spa
Jalan Gunung Sari Peliatan, Ubud,
Bali, Indonesia 80571 P. O. Box 1001
T. +62 361 977 888
F. +62 361 977 555
E. info@mayaubud.com

   @ Maya Ubud

mayaresorts.com/ubud