



## **COOKING CLASS MENU**

### **SOUP**

JUKUT ARES

### **APPETIZER**

PERKEDEL JAGUNG

### **MAIN COURSE**

SATAY LILIT

AYAM PLEcing

NASI GURIH

PEPES TAHU DAN JAMUR

URAP SAYUR

### **CONDIMENT**

SAMBAL ULEG

SAMBAL MATAH

### **DESSERT**

DADAR GULUNG

RECIPE :

• **BUMBU BALI**

400 GR GALLANGAL  
200 GR GINGER  
150 GR KENCUR  
75 GR TURMERIC  
50 GR HOT CHILLI  
100 GR CANDELNUT  
500 GR SHALOT  
350 GR GARLIC  
10 PCS LEMON GRASS  
5 PCS BAYLEAFE  
1000 ML OIL  
100 GR SALT  
200 GR CHICKEN POWEDER  
50 GR PEPPER  
1000 ML WATER

• **AYAM PLECI**

2500 GR CHICKEN BREAST  
200 GR SHALLOT  
50 GR HOT CHILLI  
5 GR KAFIR LEAF  
25 GR LEMO  
20 GR SALT & CHICKEN POWDER  
100 ML MINYAK KELAPA

• **PERKEDEL JAGUNG**

10 PCS CORN WHOLE  
200 GR STRING BEAN  
200 GR CARROT  
4 PCS EGGS  
500 GR RICE FLOOR  
100 GR FLOUR  
25 GR SALT & PAPPER

- **JUKUT ARES**  
500 GR GEDEBONG  
500 GR BUMBU BALI  
4000 ML WATER  
100 GR SALT  
3 PCS BAY LEAF  
150 GR CHICKEN POWDER  
5 GR PAPPER
- **URAP SAYUR**  
350 GR LONG BEAN  
350 GR BEANSPROUT  
350 GR CARROT  
350 GR SPINACH  
250 GR BUMBU BALI  
10 GR SALT  
15 GR CHICKEN POWDER  
10 GR FRIED SHALLOT  
2 PCS BALI LEMO  
1 PCS COCONUT GRATED
- **SATE LILIT**  
750 GR MINCHED FISH  
150 GR BUMBU BALI  
10 GR SALT  
25 CHICKEN POWDER  
50 GR PALM SUGAR  
5 GR KAFIR LEAF  
15 ML OIL
- **PEPES TAHU DAN JAMUR**  
12 PCS FRESH TOFU  
500 GR OYSTER MUSHROOM  
250 GR BUMBU BALI  
300 GR FRESH TOMATO  
50 GR KEMAGGI LEAF  
35 PCS BANANA LEAF

- **SAMBAL ULEG**

100 GR RED CHILLI  
25 GR SHALLOT  
10 GR GARLIC  
2 GR SHRIMP PASTE  
50 ML FRYING OIL  
5 GR SALT & PEPPER

- **SAMBAL MATAH**

50 GR SHALLOT  
4 GR HOT CHILLI  
1 PCS LEMO  
1 GR SHRIMP PASTE

- **DADAR GULUNG**

1 PCS EGG  
100 GR FLOUR  
50 GR SUGAR 50 ML FRESH MILK  
100 GR COCONUT GRATED  
50 GR BROWN SUGAR