



Temples of Balinese Cuisine

Recipes serve 2

BBQ almond & coconut chicken satay

Shrimp leaf tacos, grilled lime aioli

Jungle crackers and pickles

Wild nasi goreng

Recipes

BBQ Almond & Coconut Chicken Satay (sulphites, gluten, soy, nuts, milk)

Ingredients

Tusuk Chicken Satay – Skewered

- 200g x chicken thigh mince
- 1 tbsp palm sugar grated brown sugar
- 1 small red onion, minced or grated
- 6 garlic cloves, grated
- 1 red chilli, de-seeded and diced
- ½ tsp ground turmeric
- ½ tsp ground coriander
- ½ tsp ground nutmeg
- 50ml vegetable oil or butter
- ½ tsp sea salt

Lilit Chicken Satay – Twisted

- 250g chicken thighs, sliced long
- ½ tsp turmeric
- 40ml lime juice
- 1 tsp palm or soft brown sugar
- 1 tbsp Soy
- ½ tbsp mild curry powder
- 8-10 wooden skewers

BBQ Almond Satay

- 4 tbsp grilled almond (until charred)
- 1 tbsp very toasted almonds, crushed
- 2 tbsp soy
- 2 tbsp maple syrup
- 2 tbsp toasted sesame oil
- 1 tbsp lime juice
- ½ tbsp fish sauce
- 1 garlic clove minced
- 1 tsp grated ginger

Method

1. Preheat the oven to 220oc.
2. Soak satay sticks in water for about 4 hours before you plan on using them.
3. For the Lilit Skewers mix all marinade ingredients together and skewer chicken, set aside.
4. For the Tusuk Satay place the palm sugar in a saucepan and melt on Low Heat
5. Place all ingredients except chicken into a food processor and process until paste-like.
6. Transfer paste into a heavy pan and simmer over medium heat for around 10 minutes or until water is evaporated. Take off heat and let cool slightly.
7. Combine the palm sugar syrup with the paste. Combine with chicken until chicken is completely covered, cover and refrigerate for at least 1 hour.
8. Wrap cooled chicken mix around 6-8 smashed lemon grass sticks
9. Cook both skewers for 8-10 minute until thoroughly cooked
10. For the satay sauce mix all ingredients together and glaze during and after cooking skewers

Shrimp Leaf Tacos, Grilled Lime Aioli (crustaceans, molluscs, mustard, egg)

Ingredients

- 12 raw shrimp, peeled
- 10-12 seasonal lettuce leaves, washed and broken
- ½ lime, juiced and zested
- ½ tsp grated galangal
- ¼ tsp lemon grass, chopped
- ½ tbsp palm sugar, grated
- 1 tsp chopped coriander

For the grilled lime aioli

- 100ml mayonnaise
- 1 tsp miso paste
- 2 grilled limes, juiced
- ½ garlic clove

Method

- Combined aioli ingredients together, season to taste, set aside
- Steam the Shrimp and dress hot with aromatics, fill lettuce leave and finish with aioli

Jungle Crackers and Pickles (sulphites, fish, soy)

Ingredients

Selection of Bought Crackers, Poppadum's, and Prawn Crackers

Banana Chutney

- 60ml lime juice
- 80g shredded coconut
- 250ml water
- 160ml white vinegar
- 200ml vegetable oil
- 1 red onion, diced
- 2 garlic cloves, crushed
- 3 tbsp ginger, grated
- 3 red medium heat chillies, diced
- 1 tbsp ground coriander
- 1 tbsp ground turmeric
- 2 ripe tomatoes, de-seeded and diced
- 6 over ripe bananas
- 140g brown sugar
- 3 tsp sea salt
- 2 tbsp coriander leaves, chopped
- 2 kaffir lime leaves

Method

1. Combine vinegar, coconut with the water in a medium bowl
2. Heat the oil in large heavy-base saucepan, cook onion, garlic, ginger, chilli, cumin and turmeric, stirring, until fragrant
3. Add the tomatoes and cook, stirring, until tomato is soft. Stir in the bananas and simmer, uncovered, stirring occasionally, until mixture thickens
4. Stir in sugar, then coconut mixture, simmer uncovered, stirring occasionally for about 10 minutes until mixture thickens. Stir in remaining ingredients. Spoon into a bowl and allow to cool until needed, store in the fridge for 3-4 weeks

Tamarind Ketchup

Ingredients

- 100ml tomato ketchup
- 2 tbsp of tamarind paste

Method

1. Mix all ingredients together and serve

Pineapple Pickle

Ingredients

- 80g pineapple, chopped
- 60g cucumber, diced
- 20g carrot, diced
- ¼ garlic clove, grated
- 20g red onion, diced
- 10g hot chilli, chopped
- 10g sugar
- 30ml lime juice
- 1 tsp fish sauce
- 20ml water

Method

1. Place all ingredients into a bowl, mix well and serve

Wild Nasi Goreng (soy, peanuts, sulphites, egg, crustaceans)

Ingredients

- 3 banana shallots, finely diced
- 3 tbsp peanut oil
- 2 garlic cloves, crushed
- 1 tbsp tomato puree
- 450g of rice, cooked and cooled completely, overnight in the fridge
- 2 tbsp sambal tumis
- 1 egg
- 2 tbsp of kecap manis
- 1 tbsp soy garnish
- 4 spring onions, sliced
- 1 lime, juiced
- 1 cucumber, ½ sliced, ½ diced
- 20g wildflowers

Method

1. Heat the oil in a wok over medium heat.
2. Fry the shallots for about 8 minutes until they turn golden. Turn the heat off and allow the shallots to continue to sizzle in the residual heat of the oil until they are golden brown
3. Drain the fried shallots they will crisp up as they cool.
4. Leave about 2 tablespoons of the fragrant shallot oil in the wok, reserving the rest. Place the wok back on the heat, Add the garlic and tomato purée and stir fry for a few seconds until fragrant
5. Turn the heat up to high. Add the cold cooked rice. Spread the rice out so that everything is heated
6. Add sambal, kecap manis and soy sauce, along with another tablespoon of the fragrant shallot oil, stirring well to make sure everything is combined.
7. Finish with the crispy fried shallots, Spring onions, extra dollop of sambal Tumis, lime juice, sliced cucumber and wildflowers