



## FRAGRANT DREAMS : PEPES + SATE IKAN

*Wow your guests with steamed fish wrapped in banana leaves!*

Pepes Ikan is one of the most renowned seafood Indonesian dishes. It comprises a unique Indonesian cooking technique of using banana leaves to wrap fish, meat or tofu that is then steamed and grilled. Anyone who has travelled to Indonesia may have sampled Pepes Ikan at a Karma Group resort or at one of those seafood spots along Jimbaran Bay – now you can recreate this renowned dish at home!

P.S. You can easily replace your fish with tofu or chicken as well!

### Ingredients

100 gr mahi mahi (for pepes)  
80 gr mahi mahi (for satay)  
Rice  
Banana Leaves – cut to large rectangle shapes large enough to wrap the fish.

### Bumbu Pepes

2 shallots, chopped finely  
2 cloves of garlic  
3-5 pcs red chili (depend if you like spicy or not if yes add more)  
1 teaspoon turmeric  
1 teaspoon coriander  
\*Get creative – you can add in additional spices such as tamarind, candlenut and cayenne pepper to this blend to create your own fragrant marinade.

### Cooking method

1. Blend the ingredients for Bumbu Pepes into a smooth paste. Sauté with oil until fragrant. Season with salt and pepper and allow the paste to cool.
2. Clean and slice the fish. Add the paste, coconut milk, chopped lime leaf and season with a little salt and pepper
3. Wrap the fish 'bumbu pepes' in the banana leaves.
4. Steam for around 15 minutes. Serve with rice!

### Infusion

1. 50 ml coconut milk
2. 2 pcs chopped lime leaf
3. 1/2 pcs tomato (without the seed)



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**Base Rajang** (sautéed Balinese spicy herbs mix).

### Ingredients Base Rajang

2 pcs shallot  
1 clove garlic  
10 gr turmeric  
10 gr kencur  
20 gr galangal  
15 gr ginger  
2 pcs cundelnut  
3gr nutmeg  
2 red chillis  
2 pcs shallot  
1 clove garlic  
Ground coriander seed  
Ground black pepper

### Infusion

1 pcs lemongrass  
2/3 pcs Salam leaf (dry)  
2/3 pcs lime leaf  
5 gr shrimp paste

### How to cook

- Finley dice all the ingredients for the Base Rajang
  - Sauté this paste with a little cooking oil, then add the Infusion until the aroma is fragrant.
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- \*Add a little salt and pepper to taste.

\*Spread this paste on the fish. You may store in the fridge for maximum one week

### Note

- This paste can be used for salads, soups, stews, or for marinating grilled meat dishes

### How to prepare Sate

Dice 80gr of fish and season with salt and pepper. Place onto skewer then grill. When the fish is cooked, spread *Bumbu Rajang* on top of your satay.

Your delicious Pepes and Satay Ikan ready to serve – with rice! *Selamat Makan!*