



BALINESE BEBEK GORENG / CRISPY DUCK

Ingredients:

- Duck, 2.2 kg, cut into quarters.
- Bumbu Rajang
- Steam rice
- Sayur Urab (Balinese mixed vegetables)
- Sambal Matah
- Sambal Ulek
- Sambal Goreng
- Lettuce
- Tomato
- Cucumber

Bumbu Rajang

Ingredients:

- 10 grams Shallot, sliced thin
- 5 gram Garlic, minced
- 5 grams Turmeric, sliced thin
- 5 grams Kencur, sliced thin
- 5 grams Galangal, sliced thin
- 10 grams Ginger
- 5 grams Candle nut, chopped
- 3 grams Nutmeg
- 10 grams Red Chili, chopped
- 150 ml coconut oil
- 5 grams Coriander seed
- 5 grams Black peppercorns
- Infusion
- 10 grams Lemongrass
- 2/3 pcs Salam leaf (dry)
- 2/3 pcs Kaffir lime leaf
- 5 grams Shrimp paste

Method:

- Chopped all the item into small dice.
- Saute the ingredients with cooking oil until soft.
- Add the infusion ingredients until fragrant.
- Season with salt and pepper

Duck

- In a heavy bottom pot large enough to simmer the duck, sauté bumbu rajang until the aroma comes out.
- Add 1 litre of water and bring to the boil.
- Season the duck with salt and pepper and add to the pot.
- Turn the the temperature down to a strong simmer and cook until tender for about 35-40 minutes.
- Remove the duck from the broth and let cool to room temperature.
- Once ready to serve, place the duck in a deep fryer until golden brown and crispy.

Sambal Ulek (Spicy Balinese Sauce)

Ingredients:

- Paste
- 10 grams red Chillis seeded
- 8 grams Shallot
- 1/2 clove Garlic
- 30 grams Tomato
- 5 grams Shrimp paste
- Pinch Salt; Pepper to taste
- 50 ml Coconut oil
- Infusion
- 10 grams Lemongrass
- 1 pcs Kaffir Lime leaf
- 5 grams Palm Sugar

Method:

- Dice all ingredients and sauté in coconut oil over medium heat for about 5 minutes.
- Transfer to an Ulekan or stone mortar and start to grind it until it becomes a paste.
- Saute again for another five minutes and add the lemongrass, kaffir lime and palm sugar.
- Season to taste with salt and pepper.



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Sambal Goreng

Ingredients:

- 12 grams Shallots
- 5 grams Garlic
- 10 grams Red chilli seeded
- Pinch Salt and Pepper to taste
- 1 tsp. Shrimp paste
- 50 ml salad oil

Method:

- Slice the garlic, shallot and chilli than keep aside.
- Heat the oil in a frying pan, add the shrimp paste, sauté until fragrant.
- Add the sliced ingredients one by one until it cooks.
- Season with salt and pepper

Sambal Matah

Ingredients:

- 12 grams Shallots
- 5 grams Garlic
- 10 grams red Chilli seeded
- Pinch Salt; Pepper to taste
- 1 tsp. Shrimp paste
- 10 ml salad oil

Method:

- Slice the garlic, shallot and chilli.
- Put the shrimp paste, salt, pepper and salad oil than mix it up by hand.
- Season to taste with salt and pepper.

Sayur Urab

Ingredients:

- 200 gram Water spinach
- 100 gram Bean sprout
- 30 gram Grated coconut
- 100 ml Salad oil
- 1 pc. Kaffir lime leaves
- Pinch Salt; pepper to taste

Method:

- Slice all the ingredients and keep separately.
- Sauté one by one on a frying pan starting with the shrimp paste until it is half cooked.
- Add seasoning then continue to sauté until cooked and set it aside.
- Blanch water spinach (3 mins) and bean sprouts (30 secs) then strain.
- Put in mixing bowl and add the sambal and grated coconut, season it and squeeze kaffir lime for fragrance.
- Sprinkle with fried shallots and serve warm on the salad bowl or plate.

Paste or sambal

- 5 grams Garlic
- 15 grams Shallots
- 10 grams red Chilli seeded
- 1 tsp. Shrimp paste