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Cooking Class

# Cuisine of Bali

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## Introduction to Balinese Cuisine and Culture

The cuisine of Bali is inspired by the culinary wealth of the Archipelago's abundance use of spices and unique twist on traditional dining using fresh locally produced ingredients. Inspired by natural ingredients - fragrant lemongrass, fresh ginger, garlic, chilies, lime and coconut that are rich in antioxidants, you will learn the art of making the perfect Sambal Ulek and Sauces. This class uses traditional Balinese and French cooking techniques; cherished by those who love to cook and find the flavors irresistible with each spoonful.



### Class Menu

#### Balinese Tomato Soup

Tomato Soup infused with spices including Lemongrass, Herbs de Provence and Cream

#### Roasted Chicken Betutu

The most traditional and well-known dish in Bali, slow roasted chicken wrapped in banana leaf accompanied by traditional Balinese salad...

#### Tempeh Salad with Arugula and Sambal Ulek

Crispy tempeh served with organic arugula and signature sambal ulek.



Chef's Christina Arokiasamy's Malaysian Kitchen