

KETAN BAKAR LEMBANG



0 made it | 0 reviews



Yandi Maranto



Nalendra Anindita

A sophisticated blend of Indonesian tradition with a refined contemporary interpretation, the Trans Luxury Hotel Bandung is the epitome of luxury with a class of its own. Represented by Nalendra Anindita & Yandi Maranto.



- Sub Category Name
Food
Savory
- Recipe Source Name
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Ingredients

KETAN BAKAR LEMBANG For Keta

- 250g sticky rice, soaked for 2 hrs
- 75ml coconut milk
- 15g salt
- 100g coconut, grated

Peanut & Oncom

- 75g peanut
- 20g chilli, red
- 5g chilli, bird eye
- 10g garlic
- 15g salt



- 30g sugar, brown
- 150g water, hot
- 10ml vinegar, white
- 75g oncom
- 30g shallot
- 15g garlic
- 50ml corn oil

Methods and Directions

KETAN BAKAR LEMBANG

- Steam the sticky rice for about 20 minutes.
- In the other pot, bring the coconut milk to boil and add salt. Simmer.
- Add on the steamed sticky rice to the simmered coconut milk. Mix well.
- Once mixed, steam it again for another 25 minutes until cooked.
- Transfer to a plastic bowl. While it is still hot, mash it and shape it into a rectangular shape (place the banana leaves as the under layer). Set aside and let it cool.
- For the peanut and oncom sauce, grind all the ingredients together.
- Heat oil in a small pot, put all the ground ingredients. Sauté until fragrant, continue by adding the water and vinegar.
- Before serving the dish, grill the shaped sticky rice and serve the sauce together with it.

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