

LOBSTER “BUNAKEN GOHU”



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Set in a peaceful prestigious oasis of serenity and timeless architectural design which exemplifies the Indonesian aspiration to be thoroughly modern yet distinct at the same time, the Dharmawangsa Jakarta is elegance personified. Represented by Rozacques A.A Momonga & Yuri Komalasari.

- Sub Category Name
Food
Main Courses

- Recipe Source Name
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Ingredients

LOBSTER “BUNAKEN GOHU”

- 500g lobster
- 500g papaya
- 300g large red chillies (de- seeded)
- 40g fresh ginger
- 3 pcs lime juice
- Pinch of salt to taste

Methods and Directions

LOBSTER “BUNAKEN GOHU”



- Blanch the lobster around 5 minutes and smoke it around 5 minutes.
- Peel the papaya skin off and gritted.
- Grind chillies and add grated ginger, lime juice and salt. Pour into papaya gritted in a bowl.
- Keep it in a fridge and let it sit for 3 hours.
- Serve the gohu with smoked lobster.

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