

Market To Table: Indonesia's Culinary Secrets Revealed in a Unique Culinary Adventure

NUSA DUA, BALI, INDONESIA, June 10, 2019 /EINPresswire.com/ -- The Ritz-Carlton, Bali offers an exclusive '[Market to Table](#)' cooking class and tour for those who wish to discover the secrets of preparing Indonesian cuisine.

Hosted by Chef Made Karyasa, who leads the team of Bejana, the resort's signature [Indonesian restaurant](#), the tour begins with an early morning trip to atmospheric Jimbaran Market. Here, Chef Made points out unique island ingredients and advises his guests on how to select the freshest seafood and local produce. Back at the resort, there is a quick tour of the Chef's garden to pick fresh herbs before the cooking class begins in earnest. Taking place in the evocative [Culinary Cave](#) on the top level of Bejana restaurant, participants are treated to panoramic views over the Indian Ocean.



Balinese Cooking Class at Culinary Cave

Chef Made, a finalist in 'Top Chef Indonesia,' brings vast experience and knowledge to his culinary workshops. As he explains, spices are the key to good Indonesian cooking, "If you make a good spice paste the rest naturally follows," he says. The class commences with guests learning how to grind fresh spices, from galangal to lemongrass to coriander seed and shallots in an ulekan (mortar and pestle.) The crushed ingredients are then fried to release their fragrance and blended to create a spice paste which forms the basis of every dish. Highlights on the cooking class menu include tasty specialties such as Gado Gado – tofu and vegetables in peanut sauce, Soto Pasmol – seafood and coconut soup from Jakarta, Ayam Betutu – Balinese signature roasted chicken, and a tasty desert of Pisang Goreng – banana

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The key to a culture lies in its cuisine, and we encourage our guests to sample Indonesian flavor at Bejana Restaurant, and learn how to prepare their own feast in the Market to Table Cooking class.”

Karim Tayach

fritters. There is incentive to learn well as cooking class attendants will sit down to enjoy the fruits of their labor for lunch, as they dine with the chef.

“It is often said that the key to a culture lies in its cuisine, and we encourage our guests to sample the flavors of the spice islands at our signature Bejana Restaurant, and to learn how to prepare their own Indonesian feasts in the fun and informative Market to Table Cooking class,” says General Manager Karim Tayach.

For more information on scheduled cooking classes or organizing a private Market to Table tour

please contact our restaurant
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rlton.com or +(62) 361 849 8988.

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About The Ritz-Carlton, Bali.
Located on a stunning beachfront
combining with a dramatic clifftop
setting, The Ritz-Carlton, Bali is a
luxurious resort offering an elegant
tropical ambience. Featuring tranquil
views over the azure waters of the
Indian Ocean the resort has 279
spacious suites and 34 expansive best
villas in Bali, providing the sheerest of
contemporary Balinese luxury. Along
the foreshore are The Ritz-Carlton
Club®, six stylish dining venues, an
indulgent and exotic marine-inspired
Spa, and fun, recreational activities for
children of all ages at Ritz Kids. A
glamorous beachfront wedding chapel,
makes an idyllic setting for destination
weddings, while a range of outdoor
event venue and extravagant spaces
provide the perfect scene for
celebratory events and wedding
reception in Bali. Well-appointed
conference venues, luxurious meeting
spaces, customizable residential
packages and experienced organizers
also entice those looking to create
inspired MICE Tourism events in Bali.
Whether work, pleasure or romance is
on the agenda, The Ritz-Carlton, Bali is
the place to make memories that last a
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Delicious Soto Pasmol



Rijstaffel Dinner at Bejana



Sambals, Various Indonesian Spicy Sauces



Delicious Balinese Satay Lilit

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