Also wants it to look modern on the table.

Machine. And it's a wonderful experience... 

rice,” he said. “I have my own milling machine. We also had dinner, complete with all the frenzy that comes with it. It’s also a blessing. I thoroughly enjoyed the mix of Indonesian food, the natural fragrances of pandan and lemongrass and kaffir lime leaves – the most aromatic dish of the night was the sauce over the white fish. The white-fish dish was firm and the soup, made with lemongrass and kaffir lime leaves, was the epitome of what soup should taste like.

Next was Goong Thong, shrimp in a tamarind sauce with spicy prawn with sparkling lime juice. These ingredients, the chef’s trick: lime juice, egg white and fresh chilies. I couldn’t get enough of the salty-sweet prawns on my plate and wished there had been more. The head course of the night was Ke Sengo, a dish of roast duck with crispy lemongrass and garlic-egg mustard sauce. Vicki reckoned it was time for some spicy prawns to delight the diners still to come. He whipped up his own version of the dish, using local prawns and the ingredients available.

The next course was Pad Goong Gobh (Thai prawn) – roast duck with crispy lemongrass and garlic-egg mustard sauce. It was slightly sweet and garlicky and just the sort of tangy, spicy sauce for coconut milk to play on. You’re supposed to chew a little dried chilies with the duck. Then there was Erim Pem Pia – spicy grouper soup with lemongrass and crispy, fluffy red-jasmine rice, fried bay prawn with sparkling lime juice, and crispy, fluffy red-jasmine rice.

Neat was Pat Pea, deep-fried, herbed crumbed prawn that left our mouths watering. The dish usually features pork rather than prawn, but the chef wanted to introduce his own twist to the recipe.

The heaviest course of the night was Carabao, the best-stuffed pepper dish with Malayan shredded coconut meat and sugared raises served with the Thai dessert Noc Sod. We did indeed learn a lot about rice – its versatility and the techniques for cooking great dishes like garlic rice stew and coconut noodle soups, among other dishes, in the dishes in this book range from the simple to the complex and as simple as an architecture.

Indonesia’s food is a complex one. It’s somewhere between Thai and Indian food, says the author, who lived in Indonesia for a year before moving to the US in her late teens. It’s a country of some 17,000 islands forming the Indonesian archipelago, the country boasts a vast array of Indonesian culinary cultures that remain largely unexplored.

The spice of Indonesian life

A new cookbook will have you serving up everything from nasi goreng to masakan jawa.

The dishes in this book range from the familiar to the most. Yoga fans enjoy easy-to-follow recipes to introduce each of these dishes that celebrate the use of organic products, fresh herbs and spices. The dishes and in this book reflect the health and the beauty of Bali and Java.

The author starts by introducing sambal dipping sauces, curry, okra, deep-fried, herbed prawn and can’t live without chili sauce. She says: “I really love the spicy taste of Indonesian food.”

The dishes in this book range from the familiar to the most. Yoga fans enjoy easy-to-follow recipes to introduce each of these dishes that celebrate the use of organic products, fresh herbs and spices. The dishes and in this book reflect the health and the beauty of Bali and Java.

Desserts, the Indonesians prefer natural products to processed products, and says: “I really love the spicy taste of Indonesian food.”

The dishes in this book range from the familiar to the most. Yoga fans enjoy easy-to-follow recipes to introduce each of these dishes that celebrate the use of organic products, fresh herbs and spices. The dishes and in this book reflect the health and the beauty of Bali and Java.

A question of ‘taste’

Chef Joachim Kreisel of Talas at the Westin Grande Sukhumvit shows the special evening buffet on Fridays and Saturdays. The menu includes chili and garlic prawn salad at the table, freshly shocked oysters, king crab legs, king prawn and fennel broccoli, rice, risotto, and mini sandwiches. Wood fired pizzas, various cheeses and dips. Talas serves the appetizers at home, and not less than two courses. Then there was Erim Pem Pia – spicy grouper soup with lemongrass and crispy, fluffy red-jasmine rice, fried bay prawn with sparkling lime juice, and crispy, fluffy red-jasmine rice.

Neat was Pat Pea, deep-fried, herbed crumbed prawn that left our mouths watering. The dish usually features pork rather than prawn, but the chef wanted to introduce his own twist to the recipe.

The heaviest course of the night was Carabao, the best-stuffed pepper dish with Malayan shredded coconut meat and sugared raises served with the Thai dessert Noc Sod. We did indeed learn a lot about rice – its versatility and the techniques for cooking great dishes like garlic rice stew and coconut noodle soups, among other dishes, in the dishes in this book range from the familiar to the most. Yoga fans enjoy easy-to-follow recipes to introduce each of these dishes that celebrate the use of organic products, fresh herbs and spices. The dishes and in this book reflect the health and the beauty of Bali and Java.

Desserts, the Indonesians prefer natural products to processed products, and says: “I really love the spicy taste of Indonesian food.”

The dishes in this book range from the familiar to the most. Yoga fans enjoy easy-to-follow recipes to introduce each of these dishes that celebrate the use of organic products, fresh herbs and spices. The dishes and in this book reflect the health and the beauty of Bali and Java.

A question of ‘taste’

Chef Joachim Kreisel of Talas at the Westin Grande Sukhumvit shows the special evening buffet on Fridays and Saturdays. The menu includes chili and garlic prawn salad at the table, freshly shocked oysters, king crab legs, king prawn and fennel broccoli, rice, risotto, and mini sandwiches. Wood fired pizzas, various cheeses and dips. Talas serves the appetizers at home, and not less than two courses. Then there was Erim Pem Pia – spicy grouper soup with lemongrass and crispy, fluffy red-jasmine rice, fried bay prawn with sparkling lime juice, and crispy, fluffy red-jasmine rice.

Neat was Pat Pea, deep-fried, herbed crumbed prawn that left our mouths watering. The dish usually features pork rather than prawn, but the chef wanted to introduce his own twist to the recipe.

The heaviest course of the night was Carabao, the best-stuffed pepper dish with Malayan shredded coconut meat and sugared raises served with the Thai dessert Noc Sod. We did indeed learn a lot about rice – its versatility and the techniques for cooking great dishes like garlic rice stew and coconut noodle soups, among other dishes, in the dishes in this book range from the familiar to the most. Yoga fans enjoy easy-to-follow recipes to introduce each of these dishes that celebrate the use of organic products, fresh herbs and spices. The dishes and in this book reflect the health and the beauty of Bali and Java.

Desserts, the Indonesians prefer natural products to processed products, and says: “I really love the spicy taste of Indonesian food.”