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OCEANFRONT INDULGENCES

di Mare, Karma Kandara's signature restaurant that offers more than a view

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OCEANFRONT INDULGENCES

Meet di Mare, Karma Kandara's enticing signature restaurant offers more than just a view.

Plenty has changed since Joseph Antonishek joined Karma Kandara in 2018 as its executive chef. The Los Angeles-native is now the senior executive chef of Karma Group Asia Pacific, overseeing resorts in Indonesia, Vietnam, Thailand, and the soon-to-open properties in Western Australia's Margaret River and the Philippines.

Since then, the iconic clifftop resort has cemented its reputation as not just a stunning place to stay or a lively beach club, but a bonafide dining destination in Bukit Peninsula. Antonishek's touch can be savoured in all of the resort's dining and drinking venues, whether it is the French-inspired delicacies at Le Club 22 or Karma Beach's casual gourmet bites. However, it is at di Mare, can one truly taste his masterful command on the language of flavour.

Having worked in some of the finest restaurants in the States alongside Wolfgang Puck, Jean Georges Vongerichten, Charlie Palmer, and Bobby Flay, he also has served as executive chef at LA's leading establishments such as L'Ermitage Beverly Hills and Mondrian Hotel. Asia's fresh ingredients and the infinite possibilities of weaving his classical training with it, captured his imagination. When an opportunity to lead the culinary team at Karma Kandara fell into his lap, he immediately said yes.

BY
EVE
TEDJA



PHOTOS COURTESY OF YOSEP SUGIARTO (DCV)

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CALL OF THE SEA

Coming to di Mare during the day, one can easily be lulled to forget the time. With its dominant white decor and the magnetic deep blue ocean in the background, a meal at di Mare is a leisurely endeavour. The restaurant has two different personalities. During the day, it whisks one away in an a la carte journey to discover local flavour from Karma Group's properties – from Balinese Seafood Curry to Egyptian-inspired Bamia Goat Leg Stew. One is invited to sit back for a delicious, raucous ride.

As the sun sets, di Mare transforms into a seductive place where chilled Champagne and a seven-course tasting menu can be had for a romantic date with the waves as a soundtrack. "At Karma, we don't say that we are in a hospitality business but we are in an entertainment business. So when you come here, Karma can be whatever experience you want it to be," adds the chef. Mirroring the sentiment, di Mare's unique take on Mediterranean-inspired cuisine crossed with Indonesia's indigenous ingredients and artisanal produce are evident in the menu.

The seven-course Chef's Tasting Menu spotlights dishes like Butterfish Aburi, Ayam Cemani Agnolotti, Duck Breast, and Artisan Cheese. Buah keluak, torch ginger flowers, Papuan matoa fruit, coconut vinegar,

volcano salt, Kalimantan dried chilli, Sumatran rainforest honey, and locally-produced cheese are meticulously incorporated into the menu, paying homage to the terroir and the food artisans of Indonesia with finesse.

"My cooking is focussed, simple and uncluttered. On each dish, there are only three to four textures or flavours. One of the chefs that I worked for a long time ago was overzealous about having too much going on in a plate. He taught me that food is like a colour wheel; if you mix blue and yellow, you get green. But, if you mix all of your primary colours together, you get brown which is bland," says Antonishek.

The chef and his team are currently in the process of creating several new tasting menu options. "We will create seafood-driven and vegetarian-focussed tasting menus to make our dinner offerings more inclusive," says the chef. di Mare will also continue to host its highly sought-after wine dinners, spotlighting exquisite pairing of fine wine with dishes made of locally-driven and premium ingredients.

Karma Kandara is at Jalan Villa Kandara, Banjar Wijaya Kusuma, Ungasan, Bali 80362. Tel: +62 361 8482202.
karmagroup.com

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STRAWBERRIES & CREAM

INGREDIENTS

- Compressed bedugul
- strawberries
- Coconut mascarpone
- Kemangi ice cream
- Kaffir lime meringue
- Strawberry gel
- Kemangi gel
- Cookie grumbs
- Candied kemangi leaves

COMPRESSED BEDUGUL STRAWBERRIES

- 500g Bedugul strawberries, washed and patted dry
- 20g sugar
- 1 bunch kemangi leaves, picked and sliced

In a mixing bowl, combine all of the ingredients. Gently place in vacuum bag and compress with medium pressure. Store in the fridge until ready to use.

COCONUT MASCARPONE

- 150g mascarpone
- 200ml whipping cream
- 100ml coconut milk
- 80g icing sugar

In a stand-alone mixer, combine the mascarpone, whipping cream, coconut milk and icing sugar. Mix on high speed until light and fluffy. Place in a covered container and refrigerate until ready to use.

SERVES
10

PREP
TIME
Overnight

COOK
TIME
1 hr

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KEMANGI ICE CREAM

- 1L milk
- 355ml cream
- 8 pcs egg yolk
- 310g sugar
- 100g kemangi leaves

In a heavy bottom pot, combine milk with cream, half of the sugar and kemangi. Place on stove over low-medium heat and bring to just below a simmer.

Turn off the heat and let the kemangi infuse in the milk for 20 minutes. Turn the heat up and bring back to a simmer.

In a mixing bowl, whip the egg yolks with the remaining half of the sugar. Temper the yolks with 300ml of hot cream by whisking vigorously into the yolks.

Pour the tempered yolks into the pot of cream. Turn the heat to low and stir softly with a wooden spoon until nape consistency is achieved. Remove from the heat and strain through a fine mesh strainer immediately.

Pour into Pacojet cylinders and ice down to chill. Once the ice cream base is chilled, place the Pacojet cylinders in the freezer overnight. The next day, process in the Pacojet to manufacturer's specifications.

KAFFIR LIME MERINGUE

- 2 pcs egg white
- 100g milk powder
- 100g icing sugar
- 3 pcs kaffir lime leaves, julienne

Mix egg whites with icing sugar to create a meringue. Add milk powder, mix well.

With an offset spatula, thinly spread the meringue on a parchment lined baking tray. Sprinkle the kaffir lime leaves over the top.

Bake at 100°C for 1 hour. Remove from the oven and let cool to room temperature and crispy.

STRAWBERRY GEL

- 300g strawberries, washed and tops removed
- 500g water
- 150g sugar
- 1 packet agar agar

In a blender, puree the strawberries with water.

Add puree to a pot with sugar and agar agar. Bring up to a boil, remove from heat, strain and place in a metal container to chill in the fridge.

Once the agar agar has set, remove from the container and process smooth in the blender. Place in a vacuum pack machine to remove air, then transfer to a squeeze bottle until ready to use.

KEMANGI GEL

- 1 bunch kemangi
- 500ml water
- 50g sugar
- 1 packet agar agar
- 60ml white wine vinegar

In a blender, puree the kemangi with the water. Add into a pot with the sugar and agar agar. Bring up to a boil, add vinegar and remove from heat. Strain and place in a metal container to chill in the fridge.

Once the agar agar has set, remove from the container, process smooth in the blender. Place in a vacuum pack machine to remove air, then transfer to a squeeze bottle until ready to use.

COOKIE CRUMBS

- 200g butter
- 500g flour
- 500g sugar

In a mixer with the paddle, cream sugar and butter until smooth. Add flour until mixed together on slow speed.

Roll out on a parchment lined baking tray and place in the oven at 175°C for 10 minutes.

Remove from oven, and let cool to room temperature. Place in a food processor and pulse until crumbled to your desired texture. Store in an airtight container until ready to use.

Candied Kemangi Leaves
50g sugar, finely ground in food processor.

Art Direction & Styling
Eve Tedja & Gladdy Dongalemba

Photography
Yosep Sugiarto (DCV)

Location & Recipes
di Mare at Karma Kandara

Tableware
Semeja (<http://semeja.id>)

- 1 pc egg white, gently whipped
- 50g kemangi leaves

In a mixing bowl, lightly whip egg white to break down the albumin.

With a pastry brush, gently brush both sides of the kemangi leaves with the egg whites and dip them in the pulverised sugar.

Place on a parchment-lined sheet tray and store in a dry part of the kitchen overnight to dry out. Once dry and crispy, remove the sheet tray and store in an airtight container until ready to use.

ASSEMBLY

On a plate, place a dollop of coconut mascarpone off-centre, and swipe with the back of the spoon to make a half moon shape. Arrange the strawberries on top of the mascarpone.

Sprinkle some cookie crumble on the mascarpone to hold up the gelato. Place a scoop of gelato on top of the cookie crumble. Garnish with strawberry and kemangi gel, candied kemangi, and fresh mint leaves. Place 2 pieces of kaffir lime meringue on the dish and serve immediately.



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SNAPPER CRUDO

SERVES
4

PREP
TIME
1.5 hr

COOK
TIME
1.5 hr

Cured snapper ingredients
Pickled fennel
Pink grapefruit-infused extra virgin olive oil
Hearts of palm salad

CURED SNAPPER

- 500g red snapper filet, skinless, deboned
- 150g volcano salt
- 150g sugar
- 3g fennel seeds
- 3g pink peppercorns, crushed
- 3g yellow mustard seeds
- 3pcs star anise, crushed

Rinse the snapper in ice water, pat dry with paper towel and set aside.

In a mixing bowl combine remaining ingredients, mix well.

Stretch plastic wrap on a half sheet pan and spread half of the mixture on top. Place the red snapper top flesh side up on the mixture and evenly spread the remaining mixture on top of the snapper, completely covering the fish.

Fold the sides of the plastic wrap up and around to cover the fish. Place in the fridge to cure gently for 1 to 1.5 hours depending on how thick the filet is. Once the flesh of the fish has slightly firmed up, remove from the cure mixture and rinse in ice water to remove any excess cure mixture.

Pat dry, vacuum pack, and store in the fridge until ready to slice and serve.

PICKLED FENNEL

- 200g fennel, julienne
- 180ml Champagne vinegar
- 45g sugar
- 30g salt
- 1g yellow mustard seeds
- 1 pc bay leaf
- 4 sprigs tarragon leaves
- 1 sprig dill

In a pot, combine the vinegar, sugar, salt, mustard seeds and bay leaf. Place on stove and bring to a simmer over medium high heat until the sugar and salt have dissolved.

Reduce heat to low and add the julienne fennel. Cook for 5 minutes and remove the pot from stove.

Add the tarragon leaves and dill weed. Let it cool to room temperature. Cover, place in a container and chill in fridge until ready to use.

PINK GRAPEFRUIT-INFUSED EXTRA VIRGIN OLIVE OIL

- 100ml premium extra virgin olive oil (EVOO)
- 20g pink grapefruit skin, peeled thin
- 1 pinch sea salt

In a double boiler, combine EVOO and grapefruit skins with a pinch of salt. Warm gently for 20 minutes. Remove from heat and let cool to room temperature. Place everything in a squeeze bottle and store at room temperature until ready to use.

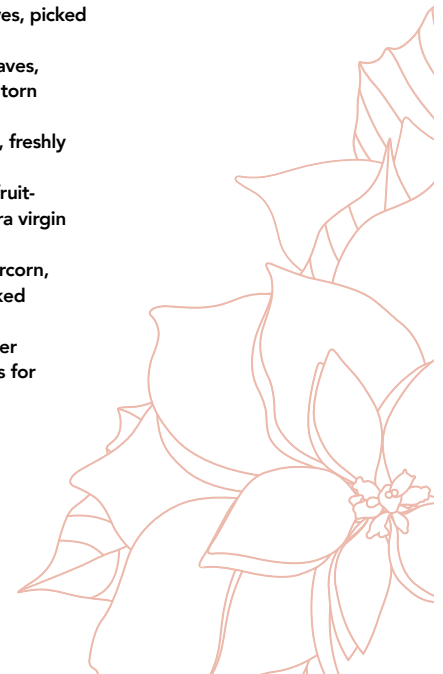
HEARTS OF PALM SALAD

- 600g hearts of palm, sliced into thin ribbons
- 200g pickled fennel, strained
- 200g pomelo segments, picked into medium pieces
- 20g toasted cashew nuts, chopped
- 10 pcs parsley leaves, picked and torn
- 15 pcs tarragon leaves, picked and torn
- 15 pcs dill sprigs
- 1/3 pc lemon juice, freshly squeezed
- 30ml pink grapefruit-infused extra virgin olive oil
- 1g pink peppercorn, lightly cracked
- 1 pinch salt
- 1 pinch white pepper
- Mixed edible flowers for garnish

In a mixing bowl, combine all of the ingredients except for the pink peppercorns. Season to taste with salt and white pepper.

ASSEMBLY

Place salad in the centre of the plate. Add thinly sliced, cured snapper on top of the salad. Sprinkle crushed pink peppercorns around the salad. Drizzle a little extra infused olive oil on the plate and garnish with edible flowers.





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MIYAZAKI A5 & SMOKED OCTOPUS, MISO TASTY DEMIGLACE

SERVES
8

PREP
TIME
6 hr

COOK
TIME
15 min

INGREDIENTS

Miyazaki A5
Smoked octopus
Jerusalem artichoke puree
Salt roasted onions
Pickled shimeji mushrooms
Miso tasty demiglace

MIYAZAKI A5

800g Miyazaki Wagyu A5,
chuck roll
60ml grapeseed oil
Sea salt, freshly cracked white
pepper, and Maldon sea salt,
to taste

Portion wagyu into eight 100g
block portions. Vacuum pack
and reserve in the fridge until
ready to use.

About 20 minutes prior to
grilling, remove the meat from
the vacuum pack, pat dry with
a paper towel and then coat
in the grapeseed oil. Season
liberally with salt and freshly
cracked white pepper. Let rest
for 15 minutes prior to placing
on the grill.

Once ready to grill, place on
the hottest part of the grill,
turning from side to side
until a hard sear and crust is
achieved. Move the beef to
a more gentle heat part of
the grill and continue to cook
until rare-medium doneness
(rare temperature) is achieved.
Remove from grill and let rest
prior to cutting in half.

Once the meat has rested for
a minimum of 8 minutes, cut
the blocks in half against the
grain and arrange accordingly
on the plate. Garnish with a
Maldon sea salt sprinkle.

SMOKED OCTOPUS

2.2kg octopus, cleaned,
ink sac and beak
removed
1L red wine
4L water
6 pcs bay leaf
20 pcs garlic cloves, whole
2 stalks celery
200g onion, sliced thick
100g ginger, sliced
6 pcs star anise
1 bunch tarragon
5 bunch thyme
300g coffee wood chips
for smoking
60ml extra virgin olive oil
20g minced garlic
5g coriander seed,
crushed
3g coriander,
finely chopped
Salt, freshly cracked black
pepper and chilli flakes, to
taste

Clean and rinse the octopus
and set aside. Combine the
red wine, water, vegetables,
herbs, and spices (except salt)
in a heavy bottom pot and
bring to a slow simmer.

Add the octopus and simmer for
45 minutes to an hour until the
octopus is knife tender. Remove
the pot from the heat and add
the salt. Let the octopus cool
down in the liquid until you
can handle it with bare hands.
Place the octopus in a container
covered and chill in the fridge.

Once the octopus is chilled,
separate the tentacles and
place in a cold smoker. Cold
smoke for 10 minutes, remove
from the smoker, vacuum pack
and store in the fridge until
ready to serve.

Before serving, combine
the extra virgin olive oil with
the minced garlic, coriander
seed, fresh coriander, salt,
black pepper and chili flakes.
Marinate the octopus with
this mixture.

JERUSALEM ARTICHOKE PUREE

750g Jerusalem artichokes,
peeled, cut into ½
inch pieces
50g potatoes, peeled and
cut into ½ inch pieces
2 pcs bay leaf
110ml milk
40g butter, room
temperature
30g crème fraiche
A dash of freshly ground
nutmeg
Sea salt and freshly ground
white pepper, to taste

Place Jerusalem Artichokes and
potatoes in a pot with bay leaf
and salt. Cover with cold water.
Bring up to a simmer over
medium high heat and cook
until knife tender. Immediately
strain from the water and
discard the bay leaf.

In another pot, bring the milk
up to scant heat.

Place potatoes and artichokes
in a food processor with the
butter and crème fraiche.
Process till smooth by
adding hot milk to desired
consistency. Season to taste
with salt, white pepper and
freshly ground nutmeg.
Remove from the food
processor and pass through
fine tammy to ensure smooth
texture.

SALT ROASTED ONIONS

2 pcs White onions, skin
removed, ends
cut off slightly
600g sea salt
10 pcs thyme sprigs
4 pcs garlic cloves, whole
30ml vegetable oil

Preheat oven to 170°C.

In a mixing bowl combine the
sea salt with the garlic and
thyme sprigs. Mix well.



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In a baking dish place 1/3 of the sea salt mixture on the bottom. Place onions root side down on the sea salt, cover entirely with the remaining salt. Cover with aluminum foil and bake in the oven for 35 to 40 minutes. Remove from the oven and let cool to room temperature.

Once cool, crack the sea salt open and remove the onions. Peel away the outer layer and reserve whole until ready to use.

Once ready to prepare the final dish. Cut the onions through the middle and lightly brush with the vegetable oil.

Place the cut side down on the hottest part of the flat top and brulé until charred. Remove from the flat top, turn the charred side up and gently separate the onion rings to be placed on the plate accordingly.

PICKLED SHIMEJI MUSHROOMS

- 250g white shimeji mushrooms, stems side removed, leave intact as much as possible
- 180ml rice wine vinegar
- 45g sugar
- 30g salt
- 20g ginger, peeled, julienne

In a pot, combine the ginger, sugar, salt, and rice wine vinegar. Bring to a simmer over medium high heat until the sugar and salt is dissolved.

Add mushrooms to the vinegar solution and simmer gently for 3 minutes. Remove from heat and let cool to room temperature in the pot. Transfer to a covered storage container and refrigerate until ready to use.

MISO TASTY DEMIGLACE

- 60ml clarified butter
- 100g shallots, slice
- 50g garlic, sliced
- 50g ginger, peeled and sliced thin
- 60g green chillies, sliced, no seeds, no stems
- 3 pcs rosemary, leaves only
- 5 bunches thyme
- 1pc bay leaf
- 3 pcs star anise
- 100ml white wine
- 500ml dark chicken jus
- 50g white miso paste
- 90ml cooking cream
- 1 pc fresh lemon juice
- Salt, freshly ground white pepper and red chili flakes, to taste

In a heavy bottom pot, warm clarified butter with shallots, ginger, and garlic. Cook over medium high heat until

translucent. Add green chillies and continue to cook until soft and the shallots, ginger and garlic are caramelised.

Add star anise, thyme, bay leaf and rosemary. Sweat for two minutes. Add white wine and reduce by half. Add dark chicken jus and slowly reduce by 1/3 until it reaches sauce consistency.

Add miso paste and continue to cook down until half of the original volume is achieved. Remove from heat and strain through a small hole china cap and place back into the pot.

Add cream and continue to cook down to sauce consistency. Season to taste with salt, white pepper and chili flakes.

Remove from heat and strain through fine sieve chinois. Once ready to serve, bring back to temperature and add a fresh squeeze of lemon juice to brighten up the sauce.

ASSEMBLY

Season wagyu with oil, salt, and white pepper. Place on the hottest part of the grill

and char on all sides. Once the wagyu is charred, move to a lower temperature part of the grill to cook until desired temperature.

Place marinated octopus on the hottest part of the grill to char, slide over to a softer temperature to ensure the octopus is heated through.

Remove wagyu from the heat of the grill and let rest for 3 to 5 minutes while the octopus is cooking.

To plate, place the Jerusalem artichoke puree in the centre of the plate. Cut the wagyu into two pieces against the grain and place on top of the puree. Place the salt-roasted onion next to the beef and the charred octopus on top. Arrange the pickled shimeji mushrooms on the plate and nape the meat with the miso tasty demiglace. Garnish with coarse sea salt and herbs.

