

airbnb x Poernomo Recipe Book



Co-created with **Chefs Arnold & Reynold Poernomo**



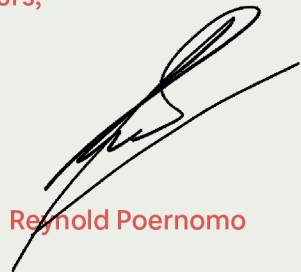
Food has always been our way
of discovering the world. Every destination has its own stories to tell
through its ingredients, flavors, and the people who bring
them to life.

Through these recipes, we invite you to experience
a taste of Indonesia in your own Airbnb kitchen.
Visit a local market, recreate these dishes, share them
with the people around you, and create new memories
around the table.

From our kitchen to yours,

A black ink signature of Arnold Poernomo, featuring a stylized 'A' and 'P' with a long horizontal stroke at the end.

Arnold Poernomo

A black ink signature of Reynold Poernomo, featuring a stylized 'R' and 'P' with a long horizontal stroke at the end.

Reynold Poernomo

Special thanks to Mei Batubara of Nusa Gastronomy
for her research into the stories behind these ingredients.



Appetizer by Chef Arnold

Jimbaran Squid

Recipe at a Glance

Serves	2-3 People
Preparation Time	30 mins
Cooking Time	18 mins
Difficulty	Easy–Intermediate

Jimbaran Sauce

Ingredients	Quantity
Shallot	8–9 cloves
Garlic	2–3 cloves
Red chili	3–4 pcs
Red bird's eye chili	10 pcs
Tomato	½ piece
<i>Terasi</i> (fermented shrimp paste)	1.5 g
<i>Kecap Manis</i> (sweet soy sauce)	2 tbsp
Brown sugar	1½ tbsp
Sugar	1½ tsp
Salt	¾ tsp
Tamarind	½ tbsp
Water	15 ml
Lime	3 pcs
Honey	1 tsp
MSG (optional)	½ tsp

Coconut

Ingredients	Quantity
Coconut water	1 L
Agar-agar (agar jelly powder)	5 g
Lime	1 piece

Squid tubes

Ingredients	Quantity
Squid tubes	2 pcs





About the dish: Tender grilled squid with smoky Jimbaran sauce, crisp Asian watercress salad, and refreshing young coconut jelly. Inspired by the famous seafood grills of Bali's Jimbaran Bay, this dish balances sweet, smoky, spicy, and citrus flavors.

Ingredient spotlight: *Kecap Manis* - Indonesia sweet soy sauce, made by simmering fermented soybeans with palm sugar until thick and glossy. Sweet first, then deeply savory. It gives *nasi goreng* its color, *sate* its caramel char, and braises their signature glaze.



Steps for Jimbaran Sauce:

1. Prepare all ingredients. Roughly chop the shallots, garlic, red chili, tomato, and bird's eye chili.
2. Heat a little oil over medium heat and sauté the shallots and garlic until fragrant.
3. Add the red chili, bird's eye chili, tomatoes, and *terasi*. Cook until the tomatoes soften into a thick paste.
4. Blend with the remaining sauce ingredients until smooth.
5. Return to the pan and simmer gently for 10–15 minutes until slightly thickened and the flavors are well combined.
6. Stir in the lime juice and honey. Taste and adjust until sweet, spicy, tangy, and smoky.
7. Cool completely before transferring to a clean container. Store refrigerated.

Steps for Coconut Jelly:

1. Reserve the coconut water.
2. Prepare the agar according to the packet instructions.
3. Add the coconut water and a squeeze of fresh lime juice.
4. Pour into a container, chilled in the fridge until set.
5. Cut into small pieces and add to the dish.

Steps for the Squid:

1. Clean the squid thoroughly and pat dry.
2. Grill over high heat until lightly charred and just cooked through.

To Plate

Spoon the Jimbaran sauce onto the plate and arrange the grilled squid on top. Place the dressed watercress salad alongside, add the chilled coconut jelly, and serve with lime wedges.





Main Course by Chef Arnold

Steak Jawa

Recipe at a Glance

Serves

2-3 People

Preparation Time

40 mins (+ marinating)

Cooking Time

20 mins

Difficulty

Easy–Intermediate

Nasi Uduk

Ingredients

Quantity

Jasmine rice

240 g

Water

350 ml

Pandan leaf

3 leaves

Lemongrass

3 stalks

Shallot

5 cloves

Salt

1½ tsp

Virgin coconut oil

3 tbsp

Burnt Onion — Kluwek

Ingredients

Quantity

Onion

1 piece

Black garlic

3–4 cloves

Kluwek

1 piece

Garlic

2 cloves

Rice vinegar

1 tbsp

BBQ Ribs

Ingredients

Quantity

Short Ribs

360 g

Shallot

6-8 cloves

Garlic

10 cloves

Candlenut

8-10 pcs

Coriander seed

1 tbsp

Turmeric

20 g

Ginger

20 g

Galangal

30 g

Large red chili

2-3 pcs

Lime leaf

3 pcs

Lemongrass

2 stalks

Kecap manis (sweet soy sauce)

3 ½ tbsp

Water

250 ml

Butter

50 g

Cooking Oil

50 g

Chives

10 g





About the dish: BBQ ribs served with Indonesian coconut rice and burnt onion—*kluwek*. This modern interpretation celebrates the bold, earthy flavors of East Java.

Ingredient spotlight: *Kluwek* - A seed that is poisonous when fresh, tamed by burying it in ash and earth for forty days. It emerges black, nutty, and deep — almost truffle-like. Best known as the dark heart of *rawon*, East Java's black beef soup.



Steps for *Nasi Uduk*:

1. Rinse the jasmine rice until the water runs clear and drain well.
2. Add pandan leaves and cook together in a rice cooker.
3. Once the rice is cooked, add virgin coconut oil and season with salt.

Steps for Burnt Onion—*Kluwek*:

1. Char the onions over an open flame or under a broiler until deeply blackened on the outside and softened inside.
2. Sauté the garlic until fragrant.
3. Add the charred onion, black garlic, and sauté until the onion softens.
4. Blend until completely smooth.
5. Transfer to a saucepan and simmer over low heat for 5–10 minutes until slightly reduced.
6. Cool completely before storing in the refrigerator.

Steps for *Bumbu Bakar Jawa*:

1. Blend the shallots, garlic, candlenuts, coriander seeds, turmeric, ginger, galangal, and red chilli into a smooth paste.
2. Sauté the spice paste over medium heat until fragrant and fully cooked.
3. Add the lime leaves and lemongrass.
4. Stir in the sweet soy sauce, salt, and water.
5. Simmer until the mixture thickens and the oil begins to separate.
6. Coat the beef evenly with the *bumbu bakar Jawa* and marinate for 12 hours.

Sauce for Beef:

1. Melt the butter and continue cooking until it turns into brown butter.
2. Strain the *bumbu bakar Jawa*, reserving only the liquid.
3. Gradually pour the strained liquid into the brown butter, whisking continuously until fully combined.

Step for Grill BBQ Ribs:

1. Grill the marinated beef until nicely charred and cooked to the desired doneness.
2. Grill the chives until lightly charred.

To Plate

Spoon the *nasi uduk* onto one side of a warm plate and gently shape it with a bowl or ring mould and fried shallots on top. Lean the BBQ ribs and burnt chives, topped with *kluwek* and lime on top.





Steak Maranggi

Recipe at a Glance

Serves	2-3 People
Preparation Time	30 mins
Cooking Time	20 mins
Difficulty	Easy–Intermediate

Maranggi Jus

Ingredients	Quantity
Angciu (Chinese rice cooking wine)	2 tsp
Oyster sauce	1 tbsp
Shallot	3–4 cloves
Garlic	5–6 cloves
Black pepper crack	1 tsp
Onion	¼ piece
MSG	1 pinch
Salt	1 pinch
Coriander seed	1 tsp
Kecap manis (sweet soy sauce)	2 tsp
Tamarind water	1 tsp
Lime leaf	2 pcs
Beef jus	150 ml

Beef Picanha

Ingredients	Quantity
Beef Picanha	1 cut



About the dish: Grilled MB9 picanha served with a fragrant West Javanese-inspired Maranggi jus.

Ingredient spotlight: *Angciu* - Chinese rice cooking wine brought to Indonesia by traders centuries ago. Splashed into a hot wok, the alcohol vanishes and leaves a savory aroma behind — the secret depth in *cap cay*, stir-fried seafood, and Chinese-Indonesian *nasi goreng*.



Steps for Maranggi:

1. Combine the cracked black pepper with the *angciu* and set aside for 10 minutes to infuse.
2. Heat a saucepan over medium heat. Sweat the chopped garlic and shallots until soft and fragrant without developing color.
3. Add the chopped onion and continue cooking until translucent and aromatic.
4. Pour in the infused *angciu* and black pepper mixture. Cook for 1–2 minutes to evaporate the alcohol.
5. Add the oyster sauce, sweet soy sauce, tamarind water, coriander seeds, lime leaves, MSG, and beef jus.
6. Bring to a gentle simmer and cook for 20–30 minutes, allowing the flavours to fully develop.
7. Remove the lime leaves and strain the sauce through a fine sieve. Season with salt to taste.
8. Return the sauce to the heat and reduce to the desired consistency if necessary. Hold hot for service or chill immediately.

To Plate

Grill or sear the picanha until medium rare, then allow it to rest before slicing against the grain. Pour the Maranggi jus onto the plate, then arrange the beef slices on top, allowing the jus to lightly coat the meat.





Dessert by Chef Reynold



Churros with Pandan Custard

Recipe at a Glance

Serves	4 People
Preparation Time	20 mins
Cooking Time	20 mins
Difficulty	Beginner

Churros

Ingredients	Quantity
Water	250 ml
Sugar	20 g
Salt	3 g
Butter	20 g
Flour	150 g
Egg	1
Yolk	1

Pandan Custard

Ingredients	Quantity
Yolk	2
Palm sugar	55 g
Corn flour	20 g
Milk	250 g
Pandan leaf	1-2 pcs
Pandan essence	4-5 drops
Butter, unsalted	30 g



About the dish: Crisp golden churros served with silky pandan custard, bringing together European pastry techniques and Indonesia's favorite flavors.

Ingredient spotlight: Pandan - The leaves bring a distinctive elegance to Southeast Asian cuisine, including Indonesia, giving dishes a delicate floral aroma, a lush green tone, and a subtle sweetness that food lovers cherish. From fragrant rice to desserts and beverages, pandan leaves offer depth, character, and a quiet sense of culinary tradition.



Steps for Churros:

1. Place water, sugar, salt, and butter in a pot and bring to the boil.
2. Mix in flour and stir well until a dough is formed.
3. Transfer the dough to a stand mixer with a paddle attachment and mix at medium speed to release steam, or use a spatula to mix.
4. Once the dough is no longer steaming, add in the egg and yolk slowly until well combined.
5. Once the dough has cooled off, roll the dough into a log shape of 10cm length, then line them on the baking tray. Store in the freezer until solid.
6. Once solid, fry it for 3-4 minutes or until golden brown, then drain off oil before tossing in sugar.

Steps for Pandan Custard:

1. Place milk, pandan essence, and pandan leaf into a pot and bring to the boil.
2. Meanwhile, whisk yolks with palm sugar and corn flour until pale.
3. Whisk in hot pandan milk into the yolks.
4. Strain mixture back to the pot and cook over medium heat whilst whisking until thickened.
5. Lastly, whisk in butter and serve in a ramekin whilst hot for dipping the churros in.

To Plate

Arrange the warm churros on a serving plate or in a lined basket, sprinkle with palm sugar, and serve with the warm pandan custard in a small ramekin for dipping. Garnish with a pandan leaf, if available.





Dessert by Chef Reynold

Custard Pudding with Jackfruit & Coconut Sago

Recipe at a Glance

Serves	6 People
Preparation Time	25 mins
Cooking Time	45 mins
Difficulty	Easy-Intermediate

Custard

Ingredients	Quantity
Egg	4
Yolk	2
Sugar	180 g
Milk	500 g
Dark rum	20 g
Vanilla bean	1 piece

Topping

Ingredients	Quantity
Palm sugar	50 g
Coconut milk	250 g
Coconut water	50 ml
Tapioca pearls	60 g
Water	220 ml
Jackfruit, diced	100 g

To Serve

Palm Sugar	70 g
Water	100 ml





About the dish: Silky baked vanilla custard finished with tropical coconut sago and jackfruit. This elegant dessert showcases some of Indonesia's most treasured ingredients in a refined interpretation of a classic baked custard.

Ingredient spotlight: Indonesian Vanilla - The only orchid we eat. Hand-pollinated in a single morning, then cured for months until the pods turn dark and fragrant. Indonesia is the world's second-largest producer, with bold, woody beans from Java, Bali, Papua, and Sulawesi.



Steps for Custard:

1. Preheat the oven to 150° C.
2. Place milk, rum and vanilla in a saucepan and bring to a simmer.
3. Meanwhile, whisk yolks and sugar together until pale.
4. Whisk the hot cream into the yolks, then strain the mixture.
5. Pour 130 g of the mixture into each ramekin, then transfer them to a deep baking dish filled with hot water until it reaches halfway up their sides.
6. Cover the tray with foil and bake for 25-35 minutes or until the custard has a slight jiggle when shaken.
7. Remove from the trays and allow to chill in the fridge.

Steps for Topping:

1. Boil water and palm sugar, then add tapioca pearls. Cook until a small dot is visible at the center.
2. Strain and rinse under cold water.
3. Lightly heat the coconut milk and coconut water with palm sugar until well dissolved, set aside to chill.
4. Mix the jackfruit and tapioca pearls into the coconut mixture, and use this as a topping for the custard.
5. For the sauce, boil water and palm sugar together until a caramel-like consistency.

To Plate

Remove the chilled custard from the refrigerator and top generously with the coconut sago and jackfruit mixture. Finish with a drizzle of warm palm sugar syrup and serve immediately.





Selamat Makan!

Thank you for bringing a taste of Indonesia into your Airbnb kitchen.
We hope these recipes inspire you to continue exploring the
country's extraordinary culinary traditions, one dish at a time.



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