

WEBBER  
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THE FOODIE  
**GOURMET BUBUR**

by JED DOBLE  
photographs by DENNIE RAMON

Webber continues its series of Indonesian dishes, this month with Chef Fernando Sindu creating an elevated rice porridge dish.

**C**hef Fernando Sindu of Good For Eats and Benedict visits the Webber kitchen this month and shares with us his modern take on a traditional Indonesian breakfast classic.

Fernando is half of the creative duo behind Good For Eats, Umabo and Benedict. He grew up in Auckland and has a degree in computer science. But he always found himself restless and was in search for a career shift. He had always enjoyed food and cooking, so he took a leap of faith and enrolled at the prestigious Culinary Institute of America in New York. After graduating, he worked as a sous chef at posh restaurants Brasserie 8 1/2, Oceana and La Boqueria in New York before coming back to Jakarta. Their brand Good For Eats, organized pop-up brunch events before finally opening their first venture Umabo, a gourmet fast food joint with an Asian flair. Here they pride themselves in making all their food from scratch, using the freshest ingredients from local suppliers.

Earlier this year they opened Benedict at Grand Indonesia to rave reviews. The restaurant's name obviously from the eponymous eggs benedict, serves all day breakfasts among other favorites.

Bubur ayam or rice porridge is known as a breakfast staple and many consider it as comfort food. The typical porridge is made out of rice, broth and ginger, but depending on which region you are at, the condiments usually vary.

The extremely creative Fernando shares with us his modern spin. Firstly, he braises the chicken and packs it with flavor by using turmeric, lemongrass and salam leaves. To accompany the bubur, Chef Fernando makes his own chili sauce and gives it his signature twist using green kale, which has a slightly bitter flavor. And to top it off, Fernando tops his bubur with some seared foie gras. Decadent and delicious.

Watch this space for other recipes from Webber Asia and for more information for their next cooking classes. 📺



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## GOURMET BUBUR (RICE PORRIDGE)

Serves: 1  
Lemongrass Chicken, Homemade Cakwe, Shaved Foie Gras, Green Kale Chili Sauce, Condiments

### INGREDIENTS:

**Rice Porridge**  
100 gr Rice, any kind  
800 gr Chicken stock  
200 gr Milk  
10 ml Sesame Oil  
Salt and Pepper, to taste

**Homemade Cakwe**  
500 gr All Purpose Flour  
400 ml Water, lukewarm  
5 gr Garlic powder  
1 tsp Yeast  
1 tbsp Sugar  
1 1/2 tsp Salt  
1 tbsp Baking Powder  
1 tbsp Baking Soda

**Braised Lemongrass Chicken**  
10 gr Fresh Turmeric  
3 stalks Lemongrass  
500 gr Chicken  
1 pc Salam Leaves  
1.5 L Chicken stock  
2 pcs Garlic clove  
4 pcs Shallots

**Green Kale Chill Sauce**  
20 gr Thai Bird's Eye Chili  
10 gr Dry Red Chilies  
60 gr Garlic  
30 gr Shallots  
50 gr Coriander  
50 gr Green Kale  
30 gr Cashews, roasted  
10 ml Soy Sauce  
200 ml Water  
2 ml Sesame Oil

**To assemble**  
150 gr Porridge  
20 gr Cakwe  
10 gr Green Kale Chili Sauce  
50 gr Lemongrass chicken, shredded  
25 gr Seared Foie Gras  
10 ml Broth from Lemongrass chicken  
1 gr Tongcai  
1 gr Crispy shallots  
1gr Chives  
1 pc Poached egg



### STEPS

#### Rice Porridge

- Soak the rice in cold water for at least 2 hours.
- Rinse the rice, place in a sauce pan, add the stock, milk, salt and pepper. Put on stove, bring to a boil, then lower the heat to a light simmer.
- Cook slowly (approximately 3 hours) until all the rice has incorporated with the liquid.



#### Homemade Cakwe

- In a mixing bowl, add the garlic powder, yeast, sugar, salt, baking powder and baking soda to the luke warm water. Mix well and let sit for 20 minutes.
- Add half of the flour into the liquid in stages until it forms an elastic and smooth dough.
- Let it sit for 1 hour. Add the remaining flour into the dough and form a ball.
- Let it rest for at least 6 hours in the fridge.
- When it is time to use, take out the dough and let it rest at room temperature for 1 hour. Roll out the dough and shape it as you like.
- Fried the cakwe in oil at 180 degrees Celsius



#### Braised Lemongrass Chicken

- Sweat the garlic, shallots, fresh turmeric and lemongrass in some oil until golden color.
- Add the chicken, skin side up. Season well with salt and pepper.



- Pour in the chicken stock and add the salam leaves. Cover and put the pot into a 150 degree Celsius oven.
- Cook for 45 minutes to 1 hour depending the size of the chicken.
- Cool, then shred the meat.



#### Green Kale Chill Sauce

- Sweat the Thai bird's eye chilies, red dry chilies, garlic, shallots and cashews with a little bit oil. Cook until all the aroma and the color changes golden brown. Turn off the heat and let it cool.
- Using a blender or food processor, add the coriander, kale, soy sauce and sesame oil to the chili mixture. Pulse it until it forms a paste. Add the water in streaming line to loosen up the paste. Taste for seasoning. Add little bit of sugar if you wish.



#### To assemble

- Pour the hot porridge into a bowl. Scatter the shredded chicken, condiments and cut cakwe around the plate.
- Add the poached egg in the center with the seared foie gras. serve the Green Kale Chili sauce on the side.



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