

# Chicken Bumbu Bali

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 [pisangsusu.com/294-chicken-boemboe-bali/](http://pisangsusu.com/294-chicken-boemboe-bali/)

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Chicken Bumbu Bali – Chicken in Balinese Spicy Sauce

You do not need many ingredients to make this lovely Indonesian chicken bumbu Bali (or Ayam Bumbu Bali). This dish needs some **onions** and **garlic** and the rest is probably in your pantry.

This chicken bumbu bali goes well with **pandan rice** and acar bening. I'm looking forward to make Beb's recipe 314 'Duck with Balinese herbs' now too.

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Chicken Bumbu Bali #294 translated from Groot Indonesisch Kookboek, Beb Vuyk, page 250.

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## Ingredients

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- 1 chicken about 1000 to 1200 grams
- 6 tablespoons oil
- 1/2 can tomato puree

## herbs

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- 1/4 liter water
- 3 tablespoons chopped onions

- 2 chopped cloves of garlic
- 2 teaspoons sambal terasi
- 2 teaspoons ground ginger
- 1 piece of sereh (lemongrass)
- salt

*Cut the chicken into pieces and rub with salt. Make the oil hot and sauté the chicken in it until golden brown.*

*Rub onions, garlic, chili, and ginger into a paste and sauté until the onions are yellow. Add the tomato paste, the lemongrass and a splash of water and let the chicken simmer in this sauce.*

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You can prepare this dinner easily a day before your guests arrive. In that case, you can cook the chicken for a slightly shorter time, cover the pan with tin foil. The next day the chicken will be moist and tender and will fall off the bone.

## Sambal Trassi

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Trassi is shrimp paste. It is used in Thai cuisine a lot as well. I make my own sambal trassi because it is more delicious than from the store and because it is super easy to do! Check out the [recipe here](#).

- For more Indonesian chicken and duck dishes, [check out this link](#)
- For more Indonesian chili salsa's (sambals), [check out this link](#)