INDONESIA / WILL'S GOURMET RECIPES

BALINESE PORK RIBS WITH RED PASTE (BUMBU MERAH)

Pork ribs steamed in lemongrass, galangal and ginger, then grilled over charcoal with a fiery Balinese red paste until caramelised and lightly charred.



SERVES	PREP	COOK	TOTAL	DIFFICULTY	SPICE
4	30 min	1 h 50 min	2 h 20 min	Medium	Hot

INGREDIENTS

FOR THE RIBS

- 1.2 kg pork ribs, in racks
- 2 lemongrass stalks, pounded
- 30 g galangal, pounded
- 30 g ginger, pounded
- 4 garlic cloves, pounded

FOR THE RED PASTE (BUMBU MERAH)

- 5 large red chillies
- 5 bird's eye chillies
- 100 g shallots
- 4 garlic cloves
- 20 g galangal
- 4 candlenuts
- 1 tsp coriander seeds
- 1/2 tsp white pepper
- 2 tbsp palm sugar, grated
- 3 tbsp lime juice
- 1 tsp salt
- 2 tbsp neutral oil

METHOD

MARINATE

1. Rub the ribs with the pounded lemongrass, galangal, ginger and garlic. Leave for 2 hours, or overnight in the fridge.

STEAM

2. Seal the ribs in a zip bag, or wrap in foil, and steam for 1 to 1.5 hours, until the meat is tender but still holds to the bone.

MAKE THE PASTE

3 Blend or pound the chillies, shallots, garlic, galangal, candlenuts, coriander seeds and white pepper to a coarse paste. Fry in the oil over medium heat for 8 to 10 minutes until the oil separates.

SEASON THE PASTE

4 Add the palm sugar, salt and lime juice. Cook for 2 minutes and taste. It should be hot, sweet and sharp.

COAT

5 Brush a thin coat of paste over the ribs. Do not use too much or it will fall off on the grill.

GRILL

6 Grill over medium coals for about 8 minutes on each side, until caramelised and slightly charred. Serve with rice and the rest of the paste.

USEFUL SHORTCUTS FOR HOME COOKS

No charcoal: roast the coated ribs on a rack at 220 C for 15 to 20 minutes, turning once.

Use limes in place of limau. Add the juice a little at a time to balance the palm sugar.

Steam the ribs the day before, so the grilling takes minutes when your guests arrive.

Will is cooking outdoors at Nihiwatu, in a treehouse over the sea, on a charcoal barbecue. He calls it Boy Scout cooking. The dish is Balinese pork ribs, with a few steps cut short for the camera.The ribs are marinated for a couple of hours in pounded lemongrass, galangal, ginger and garlic, then sealed in a zip bag and steamed...