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MAGAZINE

THE INSIDER GUIDE TO LUXURY VILLA HOLIDAYS



Chef du Jour: Villa 1880

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ABOUT

A holiday in an Elite Havens luxury villa surpasses all others. Every one of our villas has been hand-selected and personally inspected prior to being considered for our portfolio.

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Entering Villa 1880, you are transported back in time. Set on a lot in Bali surrounded by palm trees large enough to cover its 8-foot high surrounding fence, Villa 1880 is reminiscent of a colonial plantation. Owned by an interior designer and a vintage store owner, the tastefully decorated villa includes among its decor a large boulder on sand, a giant stuffed peacock, and china from a

shipwreck. Other modern touches are seen in upholstery from Hermès and clusters of modern hanging lamps. Whimsical and unique, Villa 1880 is full of little details.



You may not want to leave the 5-bedroom (including an 8-kids-bunk-bedroom) villa, what with its impeccable service and design. But if you feel like taking a stroll, Batu Belig Beach is only 500 metres away. The villa is also a close drive to [Seminyak](#) and Canggu. This is Bali at its best, with food that lives up to expectations.

We interviewed Chef Adi Sutrisna, who shared with us his recipe for Lemon Butter Salmon with Couscous. Simple but flavorful, the dish was made with fresh vegetables and salmon. The couscous was freely dribbled with lemon butter sauce and vegetable stock. It had just the right mix of gritiness and mushiness.



Why do you like this dish? Why do you make this dish?

I like everything. I like making this dish because there are many Asian flavors and I like them all.

Ah, the different flavors. Why do you like them?

I think all food is essentially the same. There is no good food or bad food. Italian, Asian, they are all good.

Do your guests at the villa agree?

In the villa, we have guests from all over the world. They all like my flavours because I use all kinds, especially Asian.

What's your main dish usually made of? Beef, pork, seafood?

I like salmon. Salmon is a nice fish.



How long have you been cooking?

I studied hospitality decades ago and I've been cooking since 2000.

What's your favorite thing about being a chef?

I like to experiment with flavors. Western with Asian. But in the end, they are all equally good and unique.

LEMON BUTTER with COUSCOUS



Ingredients :

- 200gr salmon
- 50gr butter
- 1lbs shallot
- 5 tbsp lemon juice
- 150gr couscous
- Mix paprika
- 1 large onion
- Stock vegetable
- Oil
- Salt and pepper
- 1 cup of coconut oil

Directions :

1. Make vegetable stock
 - Boil ingredients such as vegetables, carrots, onion, celery, and bay leaves
 - After boiling +/- 30 minutes, drain and strain

2. Make lemon butter sauce
 - Melt butter with a mild temperature
 - Mix butter, lemon juice, salt, pepper and onions

3. Sear the salmon
 - Heat up a frying pan
 - Clean the salmon then drain
 - Season the salmon with salt and pepper
 - Add some butter to the frying pan
 - Cook salmon for each side one and half minute (medium heat)

4. Make the Couscous
 - Chop the onion and paprika
 - Heat up a pan then add some coconut oil
 - Add the onions, peppers and couscous, stir until smooth
 - Add vegetable stock and cook for 3-4 minutes

5. Place on plate and garnish with sliced lemons

www.villa1880.com

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