



"From our experience in Indonesia, the biggest handicap for Indonesian ingredients is Indonesian customers," Cherkas said. "Most Indonesians think of local products as nothing special. We need to change their perception so that they're proud of local products. People need to realise that these products are amazing!"

Cherkas' words can be seen put into practice at *Cuca*, which is famous for using 100 per cent local ingredients, especially those that are often overlooked, and turning them into superb cuisine.

If you missed the festivity, check out ubudfoodfestival.com to see more, and keep an eye out for the next one!

ubud food festival

Last June saw the first ever Ubud Food Festival, the brainchild of Janet DeNeeffe and Yayasan Mudra Swari Saraswati of the Ubud Writers & Readers Festival fame. The three-day event combined fun cooking demonstrations with food forums, workshops, and special dining events. The line-up was impressive too – name any dignitary of the culinary scene, and they were there. The celebration highlighted Indonesian food in order to promote this country as a leading food destination.

Highlights included a Rendang Cook-off between Indonesia's cooking whiz Rahung Nasution and respected chef Wan from Malaysia, a cooking demonstration with chef Eelke Plasmeijer from the popular *Locavore*, and a masterclass with Chris Salans from *Mozaic*. Other interesting activities were a photography



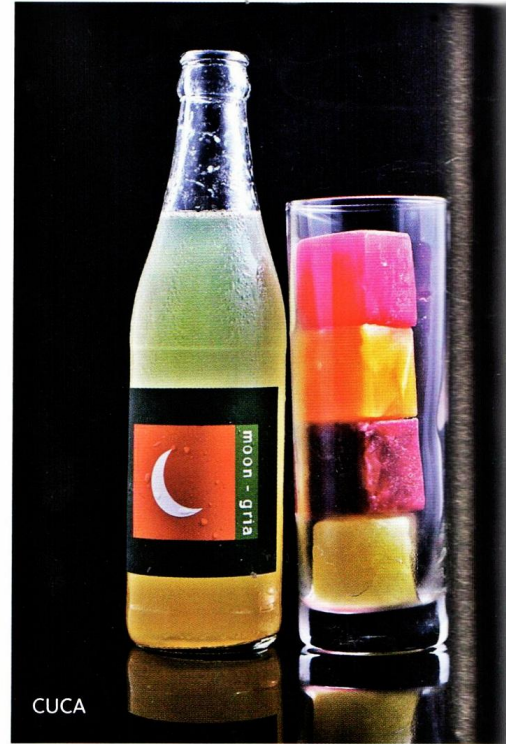
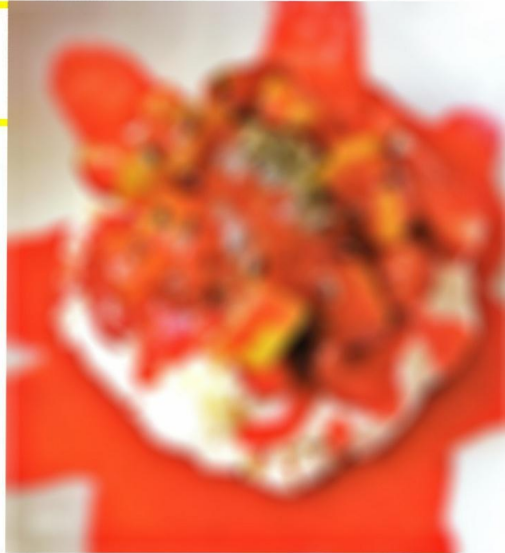
workshop, and a writing workshop hosted by Laksmi Pamuntjak.

The festival kicked off with a lunch by chef Kevin Cherkas. He's the brains behind the inspired *Cuca* restaurant, so naturally guests were eager to get their hands on the exquisite dishes (including a yummy Bali Breakfast dessert). Cherkas opened with an inspiring speech about the benefits of local ingredients titled "No Discount on Local Taste". This awesome foreigner reminded the audience not to underestimate local products, and shared tips on how to use them to great effect in fantastic dishes.



editor's pick

rini's



CUCA



FLAVOUR

MOON-GRIA
The best take on sangrias that I've ever come across, the Moon-gria is a stack of frozen fruity cubes in a glass washed down with white wine. It's colourful, it's pretty, but more importantly it packs a punch. As the cubes start to melt, you get a spectrum of flavours.



sip

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Cuca
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