

## chicken creamy arak penne



### Ingredients

3 tbsp. butter  
1 tbsp. olive oil  
1 1/2 tsp. minced garlic  
1/4 cup chopped onion  
1/4 cup chopped ham  
2 boneless, skinless chicken breasts, cubed  
1/2 cup arak  
1/2 cup heavy cream  
1/2 cup sliced black olives  
1 tbsp. chopped fresh parsley  
1/2 tsp. pepper  
pasta & grated parmesan cheese

Cook garlic and onion in a skillet with butter and oil, 3 minutes. Add ham and cook 1 minute. Add chicken and cook until browned. Stir in vodka. When flame dies down add cream, olives, parsley and pepper and bring to a boil. Simmer 5 minutes, stirring frequently, until thickened. Cook Pasta in boiling salted water. Drain and stir into sauce mixture. Stir in parmesan.

# dewi sri arak menu & recipe suggestions

The Dewi Sri company has been producing arak since 1968, in Sanur. The Balinese company presents fun, modern ways to enjoy and discover arak. More than just a shot enjoyed in bars, arak is a refined spirit which can be used in cocktails, sauces or with fresh tasty ingredients.



Arak-me silly or arak-me chili, new modern tasting boards to enjoy Dewi Sri Arak. See our recipes for success and for an interesting degustation of this traditional rice spirit.

### Bali adventurer arak tasting board

Spice & heat, feel the heat of Bali with this combination of 3 tastes. Fill each of the 3 shot glasses with freezing cold arak, add the following ingredients and enjoy the experience: use arak stored in the freezer in 3 shot glasses. Make the following combinations:

- 1- lime-hot set: one glass with a slice of bruised ginger and a bruised lemongrass stick, one glass with chopped rawit chili, one glass with a 1/2 lemo lime.
- 2- lemon spice set: one glass with a bruised kaffir lime leaf, one with crushed black pepper and one with a pod of star anis.



## arak seafood linguine

### Ingredients

2 tablespoons olive oil  
2 cloves garlic, minced  
1/2 cup arak  
1 (14-ounce) can crushed tomatoes  
1/2 cup heavy cream  
1/2 teaspoon red pepper flakes, or to taste  
Salt and freshly ground black pepper  
1/2 pound bay scallops  
1/2 pound large shrimp, peeled deveined, and cut crosswise into thirds  
1 pound uncooked linguine

### Directions

Heat the oil in a large skillet over medium heat. Add the garlic and cook for 1 minute or until fragrant. Add the arak and turn the heat up to medium-high; cook until the liquid has reduced by half. Add the tomatoes, cream, pepper flakes, and salt and pepper, to taste. Cook, stirring occasionally, until thickened, about 3 to 5 minutes. Add the seafood and cook until just opaque, about 3 minutes. Meanwhile, cook the pasta in a large pot of salted, boiling water over medium heat, according to package directions. Drain and transfer the pasta to a large bowl. Pour in the sauce and toss to combine. Serve immediately.

*professionally distilled arak spirit and brem rice wines*

A collection of signature recipes and other inspirations found online.

# dewi sri arak menu & recipe suggestions

## Arak Lemon Chicken

1 lemon, sliced thin  
2 tablespoons extra-virgin olive oil  
2 eggs  
2 tablespoons of milk  
75g (3oz) of flour  
4 large skinless chicken breasts, rinsed and patted dry  
4 tablespoons of arak Dewi Sri  
5 tablespoons of unsalted butter  
4 tablespoons fresh lemon juice  
1/2 tablespoon parsley, chopped  
1 tablespoon basil, chopped  
4 tablespoons capers  
Salt & freshly ground black pepper to taste



In a medium sauté pan over a high heat, quickly char the lemon slices on both sides and set aside. Reduce pan to a moderate heat.

Whisk eggs and milk in a small shallow bowl. Pour flour in another shallow bowl. Dredge a chicken breast in flour, and then in egg mixture. Place immediately in pan. Repeat with remaining breasts. Sauté chicken until golden and cooked through — approximately 5-7 minutes on each side (depending on the size of the breast). Set chicken aside in a covered dish.

Deglaze the pan with the Arak and loosen the flavour bits at the bottom of the pan by scraping with a wooden spoon. Then add butter, lemon juice, parsley, basil, capers, salt & pepper. Continue to cook until the mixture reduces by about 1/4. Return the chicken and the grilled lemon slices to pan and toss. Place chicken breasts in plates topped with sauce. Serve with rice or pasta.

## Arak Mojito

This famous Cuban white rum, lime and crushed mint cocktail can be reproduced using arak.

### Ingredients

soda water,  
brown sugar,  
lime juice,  
crushed mint,  
arak



## ARAK MADU

This local favorite stars in many Bali bars' menus. Mix the following ingredients using local honey preferably.

### Ingredients

lime juice,  
honey,  
water,  
arak



## Spice-me up shots

Taste arak with local ingredients. Fresh out of the freezer, pour you arak in a shot glass, add the following ingredients, for a taste test experience...

Bali spices arak tasting board:  
One glass with a smashed star anise  
One with a bruised vanilla pod  
One with a cinnamon stick

Bali sweet tooth arak tasting board:  
One glass with 2 coffee beans  
One with a smashed vanilla pod  
One with gula merah

Enjoy with friends, as tasty shots...

## Arak ATTACK

This Bali-born cocktail is found all around this island.

Bar version: Triple Sec, Sweet & Sour mix, Cranberry juice, tonic water, lemon, Arak  
Easy quick and evil version: triple sec, fresh lime, sprite, arak

