

INDONESIAN FOOD

(Makanan Indonesia)

1. SATE



Sate or satai is a food made from meat that is cut into small pieces and stabbed in such a way with a stick of coconut or bamboo leaf bone, then grilled using wood charcoal coals. Satay is served with a variety of spices depending on the variation of the satay recipe.

2. RENDANG



Rendang is processed beef that is cooked for a long time. Rendang is mixed with coconut milk and spices, such as lemongrass, galangal, garlic, turmeric, ginger, and chili. Next, Rendang will be left to cook for a few hours until the meat is tender and delicious.

3. BAKSO



Bakso (Meatballs) are generally made from a mixture of ground beef and tapioca flour, but there are also meatballs made from chicken, fish, or shrimp and even buffalo meat. In its presentation, meatballs are generally served hot with clear beef broth, mixed with noodles, vermicelli, bean sprouts, tofu, sometimes eggs and then sprinkled with fried onions and celery.

Central Kalimantan Food

(Makanan Khas Kalimantan Tengah)

4. WADI



Wadi is a fermented food originating from Kalimantan, Central Kalimantan to be exact. The main ingredient most often is fish. This fish serves as a food reserve and to maintain its condition it is stored in a balanai, a type of

jar. Wadi can actually be made from various types of fish such as fish that contain lots of fat and meat, such as catfish, jelawat, and even wild boar.

<https://www.youtube.com/watch?v=OX5j2CU8WsI> (Video Tutorial How To Make Wadi Patin)

5. Jelawat Goreng



Jelawat goreng (Fried Jelawat) is a typical food of the people of Central Kalimantan which comes from fresh fish that live in river areas, namely Jelawat Fish. Jelawat fish are only found in Indonesia in Sumatra and Kalimantan.

6. Juhu Umbu Rotan



Typical food of the Dayak tribe that uses young rattan as its basic material. This food is very famous in the Dayak community, especially in Central Kalimantan

7. Kalumpe



Kalumpe or Karuang is a typical Dayak dish made from finely ground cassava leaves using a mortar.