

The Taste of Gamelan Bracket 2

Listen to the music: https://www.youtube.com/watch?v=FV_xkKbaZQs

Lancaran Emblèg-Emblèg Duduhé Tapé Slendro Sângâ (Chunks of Juicy Tapé)

→ Srepegan Dhendheng Kenthing Slendro Sângâ (Spicy Beef Jerky)

→ Srepegan Slendro Sângâ

Emblèg-Emblèg Duduhé Tapé

A song for a children's game during the full moon. Children walk in a circle, holding hands, while one stands in the centre.

Embleg-embleg duduhe tape
Dhuh laé laé ampyang kacang gorengangin
Dhuh kakang kakang ajâ nyakot ulâ dhiwel
Nyakotâ papasan mateng
Uniné uniné sethéyot thèblung
Uniné uniné sethéyot thèblung

Chunks of juicy *tapé* [fermented glutinous rice or cassava].
Oh, goodness, *ampyang kacang* and rice crackers.
Oh goodness, brothers, don't eat the big eel,
Eat grilled fish, wrapped in banana leaves.
You'll make the sound croak, croak.
You'll make the sound croak, croak.

Photo: Ilona Wright

Ampyang Kacang Jahe

Bahan-bahan (6 orang)

200 g kacang tanah, oven
200 g gula merah, sisir
1 sdm jahe parut
1/8 sdt garam
50 ml air

Cara Membuat

Campur gula, jahe, air dan garam. Masak dengan api kecil hingga kental dan berambut.

Masukkan kacang tanah.

Aduk rata, dan segera cetak dengan cara disendokkan di atas plastik tebal, baking paper atau loyang.

Dinginkan sampai mengeras. Kemas di toples.



Kosa kata

jahe – ginger
kacang tanah – peanut
kemas – store
kental – condensed, thick
loyang – large tray, baking pan, casserole dish
oven – roasted, baked
parut – grate
rambut → berambut – stringy [having hair]
tebal – thick
toples – glass jar with a stopper for storing food

Kosa kata

gula pasir – refined sugar
kismis – currant
kocok – beat (egg)
santan – coconut milk
singkong – cassava
tape – sweet cake made of fermented rice or tubers (available from Asian groceries)
sisihkan – put to one side
tepung terigu – flour (from wheat)
uleni – knead (dough)
utuh – whole, intact

Kue Lumpur Tape

Bahan-bahan (10 porsi)

1 kg tape singkong
250 gram tepung terigu
250 gram gula pasir
125 gram margarin
secukupnya garam
600 ml santan
secukupnya kismis
6 butir telur utuh

Cara Membuat

Uleni tape singkong dan margarin, sisihkan. Kocok telur dan gula sampai mengental. Masukkan terigu sedikit demi sedikit, kocok dengan kecepatan rendah. Masukkan santan.

Terakhir, masukkan adonan tape dan margarin. Kocok dengan kecepatan rendah, sampai tercampur rata.

Olesi cetakan dengan margarin. panaskan cetakan. masukkan adonan sampai 3/4 cetakan. tutup cetakan. tunggu sampai matang.



Photo: Buset

The Taste of Gamelan Bracket 2

Dhendheng Kenthing

Dhendheng kething thing sambel lonthang
thang, kakang mendhak yen mendhak ulung-
ulungan

Jamur selâ kang gendhis mawi kalâpâ

Ha o a raosenâ kumetep lidah kawulâ

Benguk wânâ kacipir wungu godhongé

Ha o e rowâ rawé penganten ketemu sore

Penganten ketemu sore.

Beef jerky in spicy sauce,

Brothers have to stand firmly to work together.

Sweets that look like *selâ* mushrooms made from sugar and coconut.

Wow, they make my mouth water.

The forest broad beans are called '*kacipir*' beans and have purple leaves.

Wow, the large *rawé* plant [with hairy leaves that cause stinging and rashes], excited like a bride and groom meeting in late afternoon.

Dendeng Balado

Bahan-bahan

- 250 gr daging sapi
- 1 bh bawang bombay
- 3-4 btr bawang putih
- 20 buah cabe merah
- 1 buah jeruk nipis
- 2-5 daun jeruk
- 1/2 sdt lada bubuk
- secukupnya gula dan garam
- minyak goreng utk menumis

Cara Membuat

Iris tipis daging sapi, kemudian taburi garam, lada dan peras 1/2 jeruk nipis. Ratakan ke semua bagian lalu diamkan selama 15-20 menit. Sambil menunggu, geprek bawang putih lalu cincang halus, iris tipis bawang bombay, ulek kasar semua cabe. Tuang minyak goreng secukupnya, tumis bawang putih dan bombay sampai harum lalu beri gula secukupnya. Kemudian masukan cabe yg sudah diulek tadi, peras 1/3 jeruk nipis, lalu masukkan lada dan garam secukupnya. Periksa rasa, jika sudah mengering boleh beri sedikit air (tergantung selera). Terakhir masukan daun jeruk sampai layu. Kemudian angkat dan siap disajikan.

Kosa kata

- bawang Bombay** – large, yellow onion
- cabe merah** – regular chilli
- cincang** – chop, mince, hack
- daging sapi** - beef
- geprek** – crush (garlic), hit with banging sound (head)
- jeruk nipis** – lime
- lada** – pepper
- minyak goreng** – oil for frying
- tabur** → **menyaburi** – sow, spread something over, scatter
- tuangkan** – pour
- tumis** → **menumis** – saute at high temperature



Photo: Ade Suharto