

The Taste of Gamelan Bracket 5

Listen to the music: <https://www.youtube.com/watch?v=1EqRuXlIttHs>

Ladrang Rujak Jeruk Slendro Sângâ [Rujak jeruk is a citrus fruit salad with a spicy sauce]
Lancaran Cengkir Legi Slendro Sângâ – Sweet Young Coconut

Rujak Jeruk

Angandhang neng tengah lawang,
rajang rajang iris iris.
Kawulâ reracik rujak
tan kendhat tansah cecawis
mugi dadiyâ jampi,
rujaké kinecer jeruk,
neng layah lambah lambah,
gula jawa lombok rawit
nora suwé bapakné tholé wus tekâ.

Mangkéné iki rasaning ati,
râsâ risi suwé ora ditiliki,
Mas yâ mas yâ ben, janji kopen,
Âjâ lalen pamrihé supâyâ kaje,
sajaké arep lali kwajibané,
bapakné anakmu mung rewel baé,
mBok eling âjâ koming,
marang wong kang encir kuning.

Waiting in the doorway,
chopping [fruit] into slices.
I am making rujak,
I never stop preparing for you.
May it satisfy your cravings,
The fruit salad with citrus dressing.
In the stone mortar I grind
Palm sugar and chilli.
And soon my darling husband will arrive.

This is how I feel,
I'm cross you never visit.
So be it, as long as I look after myself
Don't be forgetful, so people will respect you.
It seems you have forgotten your responsibilities.
Darling, the children are crying.
Remember yourself,
Don't lose your head over the slender, fair-skinned woman.

Kosa kata

aduk – stir, beat, mix
asam jawa – tamarind (can use red grapefruit)
cabe rawit – a small, very pungent chilli
cukup → **secukupnya** – sufficient, adequate, to taste
daging – meat, flesh (of fruit)
gula jawa – palm sugar
jeruk bali – pomelo (similar to a grapefruit)
piring saji – serving plate
tuangkan – pour
ulek – grind

Rujak Buah Jeruk Bali

Bahan-bahan

250 gr daging buah jeruk bali
5 buah cabai rawit
1/2 sdt terasi bakar
1/2 sdt asam jawa
100 gr gula jawa
garam secukupnya

Cara Membuat

Ulek semua bumbu sampai halus. Terakhir masukkan daging buah jeruk bali, aduk perlahan-perlahan sampai tercampur rata.
Siapkan piring saji, tuangkan kedalamnya rujak yg sudah diulek.
Lebih enak apabila disajikan ketika dingin.

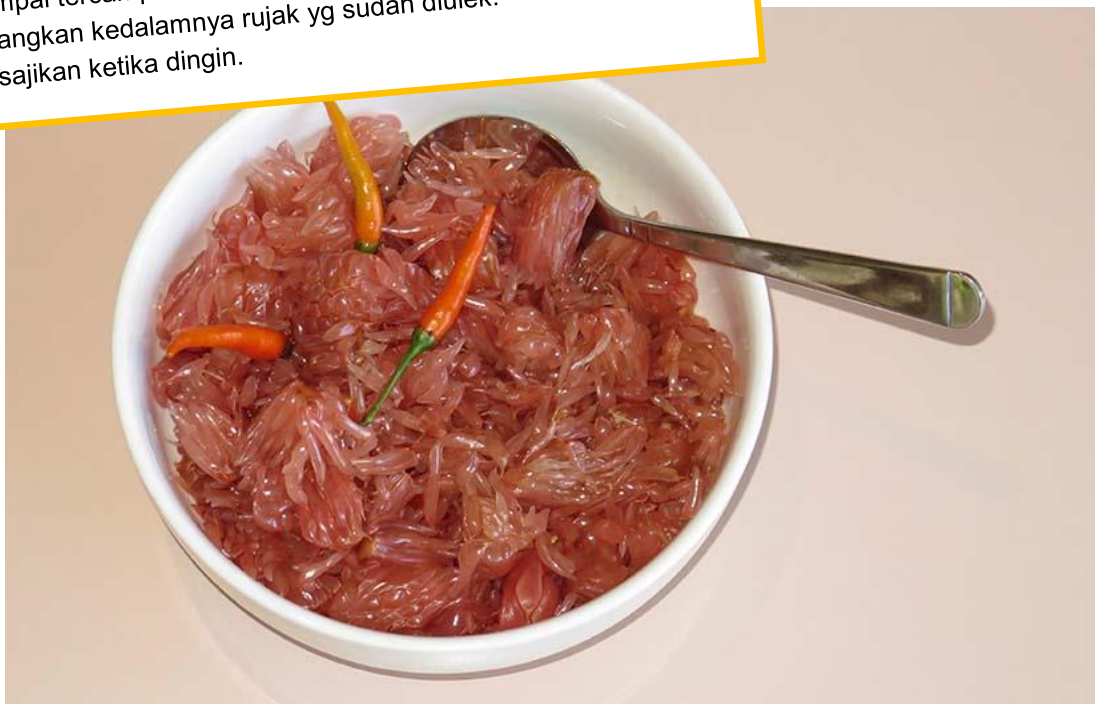


Photo: Marianne & Lance Lessels

Cengkir Legi

Kir cengkir legi digorèng lengâ wangi
Kancaku dadi temantèn tak sembahé. Dhèndhèng
kutuk,
Kutuké ratu sabrang ulaté nDarmâwangsâ
Owo owi owo owa, aku dhéwé sembah ânâ.

Sweet young coconut is fried in fragrant oil
My friend is getting married, I pay my respects, I escort him.
Dried fish meat
The fish of a foreign king, who looks like Darmâwangsâ
Oh, oh, oh, pay respect to me!



Cengkir Manis

Bahan-bahan

250 gram tepung beras
200 ml santan
80 gram gula pasir
1/4 sdt garam
1 butir telur ayam
jintan hitam secukupnya
600 ml minyak goreng

Cara Membuat

Rebus santan, gula dan garam sambil sesekali diaduk hingga mendidih. Angkat.
Masukkan tepung beras sambil diaduk hingga rata.
Tambahkan telur, aduk kembali hingga tercampur rata.
Ambil kurang lebih 3 sdm adonan, bentuk segi empat. Padatkan dan rapikan.
Taburi permukaan adonan dengan jintan hitam.
Panaskan minyak, goreng adonan hingga matang dan berwarna kuning kecoklatan. Angkat dan tiriskan. Sajikan.

Kosa kata

aduk – stir, beat, mix
cukup → **secukupnya** – sufficient, adequate,
to taste
gula pasir – refined sugar
jintan hitam – cumin
minyak goreng – oil for frying
santan – milk squeezed from coconut
taburi – sow, spread something over, scatter
telur ayam – hen's egg
tepung beras – rice flour
tiriskan – drain

Photo: Ilona Wright