

Indonesian transcript:

Yang akan saya masak kali ini cireng, aci digoreng. Ini makanan ringan, makanan snack, uh...asalnya dari Jawa Barat, tapi mudah dijumpai di tempat-tempat lain karena sudah umum. Jadi kalau misalnya bosan dengan tempe goreng, tahu goreng, maka untuk menemani minum teh, minum kopi di sore hari, bisa diganti dengan cireng.

Bahan-bahannya pertama aci atau tepung tapioca; kemudian daun bawang; bumbu-bumbunya; ada merica, terus ada bawang putih, bawang putih halus atau bisa juga diuleg bawang putihnya; garam; kemudian bawang goreng. Dan kalau Anda suka tambahkan telur, jadi ada gizinya tambahan protein; kemudian air.

Cara membuatnya sangat gampang, pertama kita potong dulu daun bawangnya, kita masukkan. Terus masukkan semua bumbu, kemudian kalau suka tambahkan dengan telur. Tapi sebenarnya aci yang biasa kita jumpai di tukang jualan itu tidak pake telur. Jadi hanya benar-benar tepung aci, tepung tapioca dan bumbu-bumbu. Tapi kalau di rumah kita sajikan untuk anak, untuk keluarga, ada baiknya tambahkan telur jadi lebih sehat. Kemudian tambahkan air sedikit demi sedikit, secukupnya sampai seperti adonan bakwan. Jadi tidak terlalu cair, tapi juga bukan model yang uh...keras seperti adonan kue. Nah sampai kurang lebih seperti ini... tidak cair jadi bisa untuk didadar. Kalau sudah seperti ini kita sudah siap untuk menggoreng.

Sekarang kita siap untuk menggoreng. Adonan yang tadi kita sudah buat, yang begitu mudah, tinggal kita goreng. Panaskan minyak, setelah minyaknya panas, baru masukkan adonannya. Jadi seperti menggoreng bakwan. Cuma kalau bakwan pakai terigu, kalau ini kita pakai tepung tapioca. Dan bisa dilihat dia mengembang. Jadi kalau menggoreng cireng itu tidak perlu menunggu sampai kecoklatan karena warnanya akan selalu putih. Berbeda dengan bakwan karena dibuat dari tepung terigu dia warnanya menjadi coklat, kalau cireng dia warnanya putih seperti ini. Disajikan panas-panas bisa bersama dengan bumbu kacang, sambal kacang yang encer. Atau dimakan begini saja sudah enak, atau bisa juga dengan saus sambel. Jadi kalau anda tidak punya waktu banyak, terus ingin menyajikan makanan ringan untuk menemani nonton TV di sore hari, cireng akan sangat mudah dan sangat cepat untuk menyajikannya. Seperti ini, ditiriskan, terus siap untuk disantap.

English translation:

Today I will cook *cireng*,¹ or fried *aci*.² This is a kind of light meal, snack, uh . . . from West Java, but it can also easily be found in other places since *cireng* is commonly sold.

¹ *Cireng* stands for *Aci digoreng* which means fried tapioca starch. *Cireng* is traditional snack from Indonesia.

² *Aci* is tapioca starch.

When you're tired of fried *tempeh*,¹ fried tofu, you can switch to *cireng* as a companion snack for tea or coffee in the afternoon.

The ingredients are *aci*, or tapioca starch, and scallion. The spices are pepper, garlic, garlic powder or ground garlic, salt and fried shallot. You can also add eggs if you like, so that you can have more nutrition and protein, and lastly, water.

It is very easy to make it. First we cut the scallions; then we add them (into the tapioca starch). Then add all the spices and the egg if you like. If we buy *cireng* from the street vendor they don't usually use eggs. [The ingredients] are only *aci*, tapioca starch, and spices. Since we make *cireng* at home and will serve it to our children or family, it's better to add eggs to make it healthier. Add water little by little until it is similar to *bakwan*² dough. Not too watery but also not too hard uh . . . as hard as bread dough. Well, approximately like this, not too watery so that you can make it as a pancake. When you get [the dough] like this, we are ready to fry.

Now we are ready to fry, fry the dough that we've just made in such an easy way. Heat the oil. After the oil becomes hot enough, pour the dough. Just like frying *bakwan*. For *bakwan* we use flour, while for *cireng* we use tapioca starch. You can see how it expands. For *cireng*, you don't need to wait for the color to turn brown since the color for *cireng* is always white. It's different from *bakwan*, which is made from flour and the color turns brown; the color of *cireng* is white like this. Serve *cireng* while it is hot with peanut sauce, a thin peanut sauce. Eating *cireng* plain is also delicious. Or you can eat it with chili sauce. If you don't have plenty of time but you want to serve a snack for watching TV in the evening; *cireng* is very easy and fast to make. After it becomes like this, drain the oil, and it's ready to be served.

About CultureTalk: CultureTalk is produced by the Five College Center for the Study of World Languages and housed on the LangMedia Website. The project provides students of language and culture with samples of people talking about their lives in the languages they use everyday. The participants in CultureTalk interviews and discussions are of many different ages and walks of life. They are free to express themselves as they wish. The ideas and opinions presented here are those of the participants. Inclusion in CultureTalk does not represent endorsement of these ideas or opinions by the Five College Center for the Study of World Languages, Five Colleges, Incorporated, or any of its member institutions: Amherst College, Hampshire College, Mount Holyoke College, Smith College and the University of Massachusetts at Amherst.

© 2003-2009 Five College Center for the Study of World Languages and Five Colleges, Incorporated

¹ Tempe is Indonesian food made from boiled soy bean poured with yeast and wrapped by banana leaves or plastic. After one night the yeast will make the soybean softer and stick one to each others and can be cut into slices.

² *Bakwan* is an Indonesian snack which is made from flour, vegetables and spices. It is a kind of vegetable pancake. *Bakwan* is very popular in Indonesia.