

Indonesian transcript:

Setelah pisangnya kita rebus dengan gula, kemudian terlihat lunak, lembek, dan gulanya... pisangnya kelihatan berwarna kecoklatan artinya gulanya masuk ke dalam pisang, kita bisa memasukkan biji mutiara. Biji mutiaranya juga sudah cukup lembek. Karena tadi kita rendam dengan air. Kemudian kita putar-putar kita aduk-aduk. Nah sambil mengaduk ini kita bisa masukkan santannya. Tergantung dengan selera, kalo selera...uh...ingin kental, masukkan santannya agak banyak. Tapi bisa juga hanya sedikit. Dan jangan lupa diaduk terus sampai matang sampai mendidih, supaya santannya tidak pecah. Dilihat mutiaranya, nanti kalau sudah matang, warna putih-putihnya akan hilang. Jadi mutiaranya warnanya akan bening. Aduk terus sampai mutiaranya jadi warna bening.

Kalau sudah seperti ini, jadi warnanya jadi coklat, putih-putih mutiaranya sudah enggak kelihatan, artinya sudah matang. Kita bisa matikan kompornya, dan siap untuk disajikan. Kalau disajikan seperti ini masih panas, tapi bisa juga disimpan dulu supaya dingin, kemudian nanti disajikannya dengan es. Jadi kalau dihari ketika hujan, sajian panas-panas akan enak. Tapi ketika dihari panas, dinginkan, sajikan dengan es, menjadi es kolak. Yap, kolak yang siap disantap.

English translation:

After we boil the bananas and the Javanese sugar, the bananas become softer, delicate and the sugar ... The bananas turn brown, which means that the sugar was absorbed. We can pour the pearl sago. The pearl sago is also softer since we've soaked it with water. Stir the broth continuously. While stirring the broth, we can pour in the coconut milk. Depending on your taste, if you want ... uh ... [the broth] to be thicker, add more coconut milk. But you also can add less coconut milk. Don't forget to stir it continuously until it is [thoroughly] cooked so the milk won't break in the broth. Pay attention to the pearl sago. When it is cooked, the white color of pearl sago will disappear and become transparent. Keep stirring until the pearl sago becomes transparent.

When it becomes like this, the broth color becomes brown and we don't see the white color of the pearl sago, it is done. We can turn off the stove, and we are ready to serve [the] *kolak*. If you serve it like this, it is hot. But you can also make it cooler and serve it later with ice cubes. So during rainy days, serve it hot to make you warm. While on sunny days, make it cooler; serve [it] with ice cubes, and it becomes a *kolak* ice dish. Yup, the *kolak* is ready to be served.

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