

CultureTalk Indonesia Video Transcripts: <http://langmedia.fivecolleges.edu>
Adding Tapioca Starch

Indonesian transcript:

Nenden: Ini tepung tapiokanya....(suara membuka plastik)

Wati: udah dibuka teh

Nenden: Oh udah dibuka yah....Sebaiknya ininya dulu deh, jangan dulu pake tepung. Ininya aja dulu. Ininya kan belum nyatu yah, si bumbu-bumbunya, kalau langsung sama tepung tapioca nanti takutnya enggak rata. Si rasanya gitu

Wati: Hmh..hmh

Nenden: Nanti bisa di....apa... di...coba gitu dirasain , kalau misalnya kurang garamnya, ya bisa ditambah garam , iya. Kalau misalnya cukup, ya enggak dikasih garam juga enggak papa.

Wati: Oh kalau udah begini, dikaduknya pake tangan enggak papa

Nenden: Ya iya. Nanti kalau sama tepung tapiokanya mau pake tangan aja. Karena enggak akan ini...rata kalau misalnya diaduk pake...ini sendok. Mudah kok bikinnya (suara mengaduk).

Wati: mudah dan sehat ya teh

Nenden: iya, mudah dan sehat banyak gizinya. Kita masukkan ini...dimasukkannya yah sedikit-sedikit aja dulu, jangan langsung semuanya. Takutnya kebanyakan. Kalau tepung tapiokanya kebanyakan nanti agak keras rasanya.

Wati: Ooh...jadi tepung tapioca ini untuk mengeraskan adonan?

Nenden:Iya, iya. (suara mengaduk). Lagian kalau tepung tapiokanya kebanyakan ya kurang enak gitu. Jadi si wangi ikan sama ayamnya kurang kecium.

Wati: Ohh...di Indonesia mudah kalau mau beli yang sudah jadi, enggak perlu masak sendiri?

Nenden: Iya, banyak sekali si emang-emang yang jualan ini...eee...apa sih, ya ini bisa disebut juga baso tahu gitu namanya. Enggak...

Wati: Hmhh..karena pake tahu

Nenden: Iya, siomay. Iya tapi emang sih nama aslinya siomay. Di restoran-restoran juga sekarang banyak disediakan ini, jualan siomay.

Wati: Begini juga sudah wangi

Nenden: Iya

Wati: Wangi ikan. (suara mengaduk) Sampai seberapa dikasih tepungnya teh?

Nenden: Sampai kira-kira ini aja apa...kalau di...di...ben...mau dibentuk kan biasanya kalau ..kalau bikin siomaykan dibentuk gitu yah, di...dimasukkin ke ini, ke kulit pangsit.

Wati: iya

Nenden: Kalau misalnya udah agak... enggak nempel ke tangan ..nah ini kan masih nempel yah ke tangan..berarti ini...

Wati: hmhh..berarti sudah cukup

Nenden: ini masih kurang ini tepung tapiokanya. Kalau misalnya udah dipegang ini udah enggak nempel gini.

Wati: Hm..mh

Nenden: Itu berarti udah cukup

English translation:

Nenden: This is the tapioca starch.

Wati: It's opened already.

Nenden: Oh, it's opened....It's better to do this first, without the flour. Mix these ingredients first. Since all the spices are not well mixed yet, if we add the tapioca starch now then the taste will not be evenly mixed.

Wati: Hmh..hmh...

Nenden: Later on you....well... you...can taste it. If it tastes like it needs more salt, you can add some salt. If you feel the taste is good enough then you don't need to add salt.

Wati: Oh, after (the dough) becomes like that, can we mix it by hand?

Nenden: Yes, you can. Later on when we add the tapioca starch, we will mix it by hand. If we mix it by spoon ...it won't mix evenly. It's easy to make it.

Wati: Easy and also healthy.

Nenden: Yes. This food is easy and healthy, full of nutrition. We add this ...add (the tapioca starch) little by little. Don't pour it all at once. It can be too much. If we add too much tapioca starch, the result will be hard.

Wati: Ooh...Does tapioca starch make the dough hard?

Nenden: Yes, yes it does. Moreover, if we add too much tapioca starch, the taste won't be good. We can't smell the scent of the chicken and fish.

Wati: Ohh...In Indonesia, is it easy to buy ready-to-eat *siomay*¹ so we don't need to make it by ourselves?

Nenden: Yes. Many *emang-emang*² would sell *siomay* ...uh...well, sometimes *siomay* is also called tofu meatball. No...

Wati: Hmhh...Since you use tofu...

Nenden: Yes, *siomay*. But the original name is *siomay*. Many restaurants serve *siomay* nowadays.

Wati: The dough smells good.

Nenden: Yes.

Wati: It smells like fish. How much tapioca starch do you need to add?

Nenden: Approximately, until ...when you...want to shape the *siomay* before you put it into wonton wrapper.

Wati: Yup.

Nenden: After the dough is not...no longer sticks to your hands ...You see this dough is still sticking to my hand which means ...

Wati: Hmhh...It means it's enough.

Nenden: It means that we need more tapioca starch. If you touch it and it doesn't stick to your hand.

Wati: Hm...mh

Nenden: It means that the tapioca starch is enough.

¹ *Siomay* is traditional food adapted from Chinese food *Shumay* which is a kind of dim sum.

² *Emang-emang* is a called name for food vendor in Sundanese language.

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.

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