

Indonesian transcript:

Wati: selain direbus,

Nenden: Oh...bisa

Wati: Bisa enggak dibentuk lain...dicara lain supaya matangnya, digoreng?

Nenden: Bisa dengan cara digoreng. Tapi kalau digoreng namanya bukan siomay. Namanya ba...batagor. Bisa-bisa digoreng. Sama seperti ini cara bikinnya. Cuman eh...memasaknya dengan cara digoreng. Kalau ini kan direbus yah, kalau batagor digoreng. Sama sama persis seperi ini caranya.

Wati: Lebih sehat direbus ya?

Nenden: Iya, enggak ada minyak.

Nenden: Setelah dibungkus, setelah ditata seperti ini ya, eh...sekarang kita kukus adonan ini. Apinya jangan terlalu...eh...terlalu besar ya, sedang aja, mungkin kira-kira setengah jam-an siomaynya sudah matang. Biar matangnya bagus yah, hasilnya lebih bagus, kita tutup aja. Seperti ini, Yah.Udah kita tunggu setengah jam lagi. Kita baru bisa mencicipinya ha ha ha (tertawa)

Setelah 30 menit dikukus...eh... mari kita lihat adonan siomay ini, apakah udah betul-betul matang atau belum. Saya cicipin dulu biar betul-betul yakin. Iya sudah matang. Aa...bakso tahu ini disajikan dengan bahan pelengkap yaitu bumbu ...bumbu pecel. Seperti ini. Bumbu pecel ini..di...dibuat dari kacang tanah, um...kemudian kencur, bawang putih, garam, dan gula merah. Kemudian asam jawa dan daun jeruk nipis, supaya eee...wangi terciumnya. Kacang tanah dan eee...bumbu-bumbu yang lainnya ditumbuk sampai halus, sehalus seperti ini.

Eee...bila rasanya sudah pas, sudah terasa eh asinnya terasa, terus eh gulanya udah pas terasanya, ya kita tinggal me...mencampurkannya ke atas siomay ini. Seperti ini. Bila pengen rasanya agak pedas, ya kita bisa menambahkan cabai ke...adonan bumbu pecel ini. Ya cabenya sih..tergantung kita, apa mau kalau kita pengen rasanya pedes banget, ya mungkin lebih banyak cabai. Kalau cuman pengen agak hangat dikit ya sedikit aja cabenya. Kalau misalnya suka biasanya bisa ditambahkan dengan kecap. Kalau misalnya agak...pengen lebih ke rasanya manis gitu. Seperti ini hasilnya, saya coba ya. Hmhh enak. Silahkan kalau mau mencicipi.

English translation:

Wati: Besides steaming...

Nenden: Oh...you can...

Wati: Can we make it another way ...another way to cook it, for example by frying?

Nenden: You can fry it. But if you fry it, then the name is no longer *siomay*¹. The name is *ba...batagor*². You can fry it for sure. The way to make it is the same. The only difference is eee...you cook it by frying. For *siomay* you cook it by steaming, but for *batagor* you cook it by frying. But everything else is exactly the same.

Wati: Steaming is healthier, isn't it?

Nenden: Yes it is. No oil.

Nenden: After wrapping and putting them in the steaming pot, uh...now we can steam it. Don't turn on the heat too ...too high; just medium heat. After half an hour the *siomay* will probably be ready. To make sure they're well cooked, close the pot, like this. Okay. Let's wait for half an hour then we will be able to taste it. Ha ha ha (laughing)

After steaming for 30 minutes ...uh... Let's check the *siomay* dough, check that the *siomay* is really cooked. I'll taste it first to make sure. Yes, it is cooked. Uh...these tofu meatballs are served with sauce...peanut sauce. Like this. The peanut sauce is made from... from peanuts, hmhh... *kencur*³, garlic, and red sugar. It is also made from tamarind and citrus leaves to get a nice scent. Peanuts and uh...other spices are ground to be fine like this.

When the taste is just right, it's salty enough, it's sweet enough, well then we can pour the peanut sauce ...over the *siomay*. Like this. If you want to make it spicier, you can add some chili ... into the peanut sauce. The amount of chili depends on your taste. If you want it to be very spicy, put more chilies. If you want it to be just a little bit spicy, use less chili. If you like, you may add sweet soy sauce... to make it sweeter. Here is the result. Let me taste this. Hmhh it is delicious. Please have a taste it if you'd like.

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

² Fried *siomay*.

³ Reddish-brown root of a palm-like plant, greater galangale