

CHAPTER I

INTRODUCTION

1.1 Background

Indonesia is one country that has a variety of cultures, languages, customs and culinaries in every region. The acculturation culture influences assimilation in Indonesia. It increases enrich of Indonesian culture. It could be said that Indonesia is a country with multicultural. While, Indonesia has many varieties of culinary because Indonesia consists of several islands. Indonesia consists of 34 provinces and each province has the traditional food as aidentity of the region. So, every region in Indonesia has its own typical food. Nusantara food or typical food is not only make the people like of those foods, but also often attract the attention of foreign tourists.

The diversity of tribes with cultures, languages, religions and customs create a variety of cuisines, foods and drinks. Culinary become one of the main attractions of each region. One type of traditional culinaries that is attached to the homeland is traditional pastries which are also commonly called snacks such as traditional cake. According to Soesilo (2013) the definition of traditional cake is:

Kue tradisional adalah kue sederhana yang memakai tepung terigu serbaguna dalam proses pembuatannya. Terkadang tepung terigu tersebut dicampurkan dengan tepung kanji ataupun tepung beras. (Soesilo, 2013)

The cake is usually flavored sweet or some are savory and salty. The cake is often interpreted as a snack made of flour dough, rice flour, corn starch, tapioca, or wheat.

Traditional cake has been often a dessert served in a ceremonial occasions, especially weddings, anniversaries, and birthdays. The cake can be cooked by steaming, baking, or frying. The cake in Indonesia is usually categorized by their water content, namely cookies and cake. Cookies is a

cake with minimal water content, so it can be stored longer than cake. While, cake has soft texture, and cannot last long (only last a few days or less) because it is made from rice flour, sugar, and coconut milk. It is usually cooked by steaming, boiling, or frying.

Most of traditional Indonesian cakes are *kue basah*. They are moist and soft in texture, steamed or fried instead of baked. *Kue basah* usually uses coconut milk, sugar and rice flour content, so it cannot last long especially in Indonesian tropical climate. However, cookies can last longer than cake because it is dried, it last longer than *kue basah*. *Kue kering* and *kue basah* are often served during annual holidays, such as Ied Mubarak and Christmas.

The recipe of Indonesia's traditional cake is generally only known by older generation. The recipe should be written in written document such as recipe book for future generation to know the recipe. One of the media to publish Palembang's traditional cakes is through recipe book. Recipe book is a book including the process to make delicious food especially Palembang's traditional cakes by following the instruction that is written on. Recipe book can be a culinary reference for people who wants to make the food if they are confuse how to make it.

Palembang is one of city in Indonesia which has some traditional cake either *kue kering* (cookies) or *kue basah* (cake). These traditional cakes can be the identity of Palembang City, South Sumatera Province, such as: *Bolu Lapis*, *Bolu Lapis Abang Putih*, *Kue Taar*, *Bolu Kojo*, *Bolu Senting*, *Lapis Puan*, *Engkak Ketan*, *Lapan Jam*, *Engkak Medok*, *Maksuba*, *Kue Bugis*, *Sekayo*, *Kue Mentu*, *Kue Bugis*, *Apem Gulo Abang* and *Gunjing Gemuk*. The recipe of Palembang's traditional cake is generally only known by older generation. Recipe book should be available for the tourists need, both domestic and foreign. Unfortunately, there are no specific recipe books of *kue basah* especially from South Sumatra Province in English version. Based on the description above, the writer interested to write a recipe book about South Sumatera's traditional cakes especially from Palembang, which

is *kue basah*. The writer makes this report with the title “Designing a Recipe Book of Palembang’s Traditional Cakes.”

1.2 Problem

The problem of this research is how to design a recipe book of Palembang’s traditional cakes?

1.3 Problem Limitation

The writer focusses to make a recipe book of Palembang’s traditional cakes especially *kue basah* to introduce them as a tourism culinary.

1.4 Purpose

The purpose of this research is knowing how to design a recipe book of Palembang’s Traditional Cakes.

1.5 Benefit

a. For the writer

The writer can understand how to make a recipe book of Palembang’s traditional cakes. And also as knowledge about the kind of Palembang’s traditional cakes.

b. For the reader

Giving information about the kinds of Palembang’s traditional cakes through recipe book which is designed.

c. For the department

As a guide for English Department students so they can make Palembang’s traditional cake by themselves.