

**A  
P  
P  
E  
N  
D  
I  
C  
E  
S**

## THE RESULT OF THE SCRIPT :

(Opening) Hi food lovers! Welcome to my youtube channel with me Nikia Icha Syafitri. By the way this is my first video and my final report project.

(Opening) In this video, I will review culinary tourism in Palembang especially about morning culinary from traditional food. Let's get start it.

(The Scene In Front of Pasar Kuto)

Now is 6.30 a.m and I'm in Pasar Kuto. I'm looking for Palembang traditional foods which are sold in this market. Anyway guys, many people come to this market for buying and taste the foods.

For your information, Palembang traditional foods which are consumed in the morning are divided into two, they are salty food and sweet food.

Well I will review salty food first.

(The Scene at Warung Rizal)

Now I'm at Warung Rizal. Let's start with Lakso and Burgo.

(First Scene) Lakso and Burgo are sold about eight thousand rupiahs. Both of them are made from rice flour. That's why the color is white and it feels very soft when bitten. At the first glance, Lakso is like noodle because the shape is simillarand Burgo is like omelet roll.

Lakso and Burgo sauce have almost the same ingredients, there are coconut milk and various spices such as coriander, candlenut, garlic, and shallots. But, for lakso sauce is added tumeric, so it makes lakso having a yellow sauce. Lakso and Burgo are served with fried onions, if you like spicy you can add sambal to lakso and burgo sauce.

(The Scene at Warung Aba)

Next, I will try the other foods at Warung Aba.

(Second Scene) I will taste Celimpungan and Laksan. So, celimpungan and laksan have same taste like pempek because the basic materials of them are sago dough and fish. Celimpungan is formed into round shape with a small size, while laksan has a oval shape.

Laksan is served with a sauce that made from coconut milk and spices with red chili, bay leaves, and shrimp. So that's why the color of laksan almost red and the taste is little bit spicy. As the compliment, laksan is sprinkled with fried onions and kutchai leaves.

Meanwhile, the color of celimpungan sauce is yellow because celimpungan served with coconut milk and tumaric. The price of these food is eight thousand rupiahs/portion.

(The Scene at Warung Joen)

I'm going to try Ragit at Warung Joen.

(Third Scene) Ragit is made from wheat flour, eggs, and salt. Its shape can be tringular, and also like egg rolls. Ragit is doused with potato curry sauce. It from coconut milk, curry leave, curry spices, powder broth, lime leavess, sugar, salt, flavoring and potato. The taste of Ragit are savory, lillte bit spicy, and slightly sour. This food is simililar to roti Jala from India. The price is eight thousand rupiahs/portion.

(The Scene in Front of Pasar 26 Ilir)

Okey guys for the next foods I will review Model and Tekwan at Pasar 26 ilir in Jalan Mereka. By the way this is the last foods for today. Let's try it.

(Fourt Scene) Now I'm at Pempek Lala. Model and Tekwan have same taste. Both of them are made from Tenggiri or Gabus fish and sago. But there are also wheat model made from wheat flour. The difference between Model and Tekwan is the shape. Tekwan is formed into small bubbles. While, Model is formed into big bubbles and filled with tofu, then cut into small pieces.

For the sauce, Tekwan uses shrimp broth. As the complementary, Tekwan is added soun noodle, mushrooms, as well as sprinkled sliced fried onions, and celery leaves. While Model is not added soun noodle but it is added cucumber. The price of tekwan and model is nine thousand rupiahs/portion.

(Closing Day 1)

So guys, I think thats all for today because it is already afternoon. I will continue to review the foods tomorrow morning in a different place. See you!

(The Scene in Front of Pasar Sentosa)

Hi guys, welcome back with me. Today I'm in Pasar Sentosa. Pasar sentosa is located in Seberang Ulu II and I will continue to review some foods.

Guys, I will taste some salty foods and I'm going to start with Gandus.

(Fifth Scene) Gandus is one of traditional foods from Palembang. Gandus price starts from one thousand rupiahs/portion or five thousand rupiahs/cup. Gandus is made of rice flour. As you can see, gandus is sprinkled with dried shrimps, fried onions, celery, and red chillies on it. It makes gandus taste slightly salty and spicy.

(Sixth Scene) Now I will try Pempek Dos. This food is one of the favorite foods of Palembang people in the morning. Pempek Dos is a kind of pempek that is made without fish. The ingredients of Pempek Dos are flour, sago, salt, hot water, eggs, flavoring, and leeks. Pempek Dos has a round shape similar with Pempek adaan but pempek dos is slightly larger in size. Pempek dos is more delicious if it's served with cuko. Its price is one thousand rupiahs/pieces.

That's all about salty food. Next, let's review some sweet foods.

(Seventh Scene) I'm going to start with Srikaya. In Palembang people called Srikaya with Srikayo. Srikaya is a sweet food from Palembang. The green color comes from pandan. Pandan also makes the aroma more fragrant and tasty. Srikaya has a sweet taste and a soft texture. This food may also serve with sticky rice. Its price is about one thousand rupiahs.

(Eighth Scene) Let's continue with Pare cake. This cake called Pare cake because it has a shape like a plant named pare. The ingredients of Pare cake are rice flour, sticky rice flour, pandan water, coconut milk, and filled with the combination of coconut and brown sugar. This cake is made by steaming. The price is five thousand rupiahs/cup.

(Ninth Scene) The next sweet food is Kojo cake. Kojo is a sweet cake that made from a combination of flour, pandan paste, margarine, eggs, and sugar. Kojo cake is shaped in a round pan and made by baking. Usually, kojo cake that sold in the morning are cutting into small pieces. The price of this cake is one thousand rupiah of one piece.

(Tenth Scene) And the last food is Nagasari. Nagasari or Palembang people called Nagosari is a sweet food that is made from rice flour, coconut milk, salt, and sugar. Then nagasari filled with bananas and wrapped in banana leaves. Nagasari has a soft texture. This food is sold one thousand rupiahs.

(Closing) Guys, Thanks for watching my video hope you can enjoy and try these traditional food that can make you fall in love with Palembang. And don't forget to like, comment, and subscribe my channel. See you on the next video bye-bye.

There are the result of the video :



Opening Scene 1



In this video, I will review culinary tourism in Palembang especially about morning culinary from traditional food.

Opening Scene 2



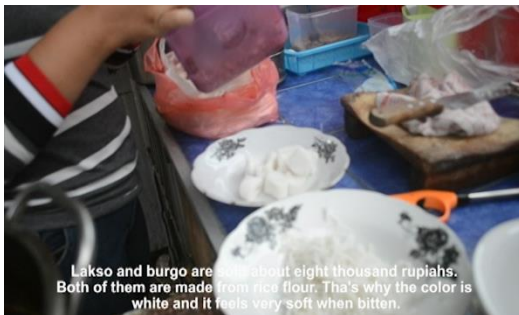
Now is 6.30 a.m and I'm in Pasar Kuto. I'm looking for Palembang traditional foods which are sold in this market.

The scene in Front of Pasar Kuto



Now I'm at Warung Rizal. Let's start with Lakso and Burgo.

Scene at Warung Rizal



Lakso and burgo are sold about eight thousand rupiahs. Both of them are made from rice flour. That's why the color is white and it feels very soft when bitten.

First Scene



Next, I will try the other foods at Warung Aba.

Scene at Warung Aba



I will taste Celimpungan and Laksan

Second Scene



I'm going to try Ragit at Warung Joen.

Scene at Warung Joen



Ragit is made from wheat flour, eggs, and salt. Its shape can be triangular, and also like egg rolls.

Third Scene



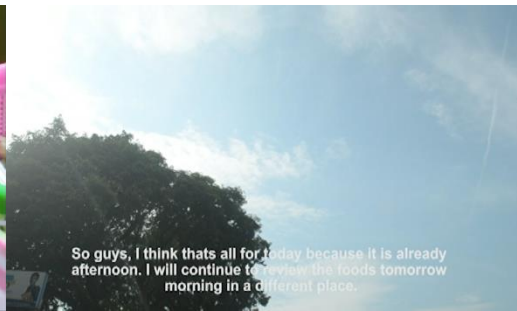
Okay, for the next foods I will review Model and Kuywat at Pasar 26 Ilir in Jalan Perreka

Scene in Front of Pasar 26 Ilir



Model and Tekwan have same taste. Both of them are made from Tenggiri or Gabus fish and sago.

Fourth Scene



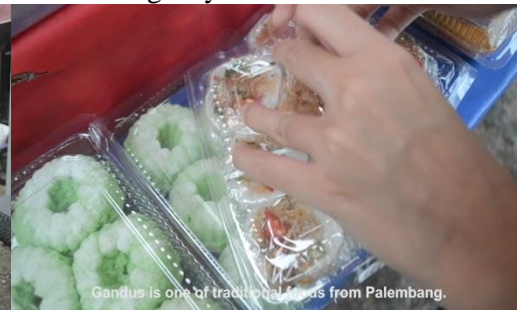
So guys, I think thats all for today because it is already afternoon. I will continue to review the foods tomorrow morning in a different place.

Closing Day 1



Hi guys, welcome back with me. Today I'm in Pasar Sentosa. Pasar sentosa is located in Seberang Ulu II and I will continue to review some foods.

Scene in Front of Pasar Sentosa



Gandus is one of traditional foods from Palembang.

Fifth Scene



Now I will try Pempek Dos.

Sixth Scene



I'm going to start with Srikaya.

Seventh Scene



Let's continue with Pare cake.

Eighth Scene



The next sweet food is Koro cake.

Ninth Scene



And the last food is Nagasari.

Tenth scene



Guys, thanks for watching my video hope you can enjoy try these traditional food that can make you fall in love with Palembang.

Closing