

Name:

LEMBAR KERJA PESERTA DIDIK (LKPD)

Activity 2

HOW TO MAKE *SURABI HIJAU RENGASDENGKLOK*

Ingredients Surabi:

250 gr rice flour
3 Tbs flour
1 Tsp Sugar
A pinch Salt
2 eggs
250 ml Coconut milk
300 ml water
Baking powder
Food Colouring

Ingredients Kinca/sauce:

150 gr Brown sugar
200 ml water
500 ml Coconut water
1 Tsp Salt
1 Pandan leaf



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Step how to make Surabi Hijau

First, Mix all of the flour and coconut milk to the big bowl
Second, Add the sugar
Third, Add the Baking powder
Then, Break 2 eggs and put it in the dough, blend it.
After that, add the coconut milk, a pinch of salt and food coloring.
Mix the dough
Cover and rest the dough for about 30-40 minutes.
Heat the pan with a little fire.
Pour the dough to the pan and close it.
If the top of the dough is dry, lift it.

How to make Kinca/sauce

Pour the coconut milk, water to the saucepan.
Add the brown sugar and salt.
Add the pandan leaf.
Boil all of the ingredient for about 10 minutes.

Find the **imperative verb** and **size/measurement**

Imperative verb	Size and measurement

HOW TO MAKE FRIED RICE



Fill in the blank with the correct word

(1) _____

White rice that has been cooked
2 carrots
Onion
Garlic
3 eggs
Bean sprouts
Black pepper
Salt
Fresh ginger
Soy sauce
Green onion
Vegetable oil
Shrimp, chicken, and tofu (optional)
Corn or broccoli will work too

The (2) _____ to make fried rice are as follows:

First, Prepare 4 plate of white rice (previously cooked rice)

Second, Wash the vegetables. Then (3) _____ the carrots and onion into small pieces. Set them aside for the next step.

Third, add (4) _____ and (5) _____ the pan to 100 degrees

Then, toss the vegetables into the pan for about 3 minutes. Add 1 teaspoon of salt into the pan.

After that, boil the chicken or shrimp with the rest of the ingredients (optional).

Then, put a bit more oil into the (6) _____

Next, add (7) _____ and scramble with the other ingredients.

Then, Toss (8) _____ carefully. Add approximately 2 to 3 tablespoons of (9) _____ while frying.

The last, Put the rice on (10) _____ and It's ready to serve.

TOOLS

Stove
Pan
Spatula
Plate
Knife

Plate

Chops

Vegetable oil

Heat

Eggs

Soy sauce

Pan

Ginger

Steps

Ingredients