



POST-TEST

Name: _____
Grade: _____

2023

How to Make Delicious Ketan Bintul

Ingredients

- 250 grams glutinous rice
- 125 ml thick coconut milk
- 1 teaspoon salt
- 1 pandan leaf
- 1/2 mature coconut, grated

For the Serundeng Spice Paste :

- 3 shallots
- 2 cloves of garlic
- 3 red chilies
- 2 red bird's eye chilies

For the Serundeng and Additional Spices:

- 2 kaffir lime leaves
- 1 stalk lemongrass, bruised
- 1 teaspoon salt
- 1 teaspoon palm sugar/brown sugar



Instructions

Step 1: Preparing the Glutinous Rice

- Rinse the glutinous rice thoroughly under cold water until the water runs clear.
- In a medium-sized bowl, soak the rice in water for about 2-3 hours. This will help soften the rice and make it stickier.

Step 2: Cooking the Glutinous Rice

- Drain the soaked glutinous rice and transfer it to a steamer. Add the pandan leaf for flavor.
- Steam the rice over medium heat for about 20-25 minutes or until it becomes tender and sticky. Fluff the rice with a fork after cooking.

Step 3: Making the Serundeng Spice Paste

- In a food processor or mortar and pestle, grind the shallots, garlic, red chilies, and red bird's eye chilies into a smooth paste.

Step 4: Making the Coconut Serundeng

- Heat a pan over medium heat and add the grated coconut.
- Dry roast the grated coconut until it turns golden brown and fragrant. Stir constantly to avoid burning.
- Remove half of the roasted coconut from the pan and set it aside for later use.
- In the same pan, add the serundeng spice paste and stir-fry for a few minutes until the spices release their aroma.
- Add the kaffir lime leaves, bruised lemongrass, salt, and palm sugar to the pan. Mix everything well and continue to cook for a few more minutes until the flavors blend.

Step 5: Mixing the Ketan Bintul

- In a large mixing bowl, combine the cooked glutinous rice with the coconut serundeng mixture.
- Gradually pour in the thick coconut milk while mixing to bind the rice and serundeng together. Ensure the mixture is evenly distributed.

Step 6: Serving

- Serve the Ketan Bintul warm
- Garnish the top with the reserved roasted coconut and additional kaffir lime leaves, if desired



Post Test

MULTIPLE CHOICE

Choose the correct answer according to the text above!

1 What is the main purpose of the text "How to Make Delicious Ketan Bintul"?

- A) To compare different Indonesian recipes
- B) To provide an argument about the health benefits of Ketan Bintul
- C) To provide step-by-step instructions for making Ketan Bintul
- D) To sell the ingredients for Ketan Bintul

2 Which ingredient is NOT used in making Ketan Bintul?

- A) Glutinous rice
- B) Pandan leaf
- C) Basmati rice
- D) Thick coconut milk

3 What is the purpose of soaking the glutinous rice in water for 2-3 hours?

- A) To add flavor to the rice
- B) To make it easier to grind
- C) To soften the rice and make it stickier
- D) To preserve the rice

4 In which step do you use a food processor or mortar and pestle?

- A) Step 1: Preparing the Glutinous Rice
- B) Step 2: Cooking the Glutinous Rice
- C) Step 3: Making the Serundeng Spice Paste
- D) Step 5: Mixing the Ketan Bintul

5 What do you do after steaming the glutinous rice in a steamer?

- A) Rinse the rice again
- B) Fluff the rice with a fork
- C) Add more water to the rice
- D) Fry the rice in a pan



6 Which of the following is NOT generic structure of the text?

- A) Aim / Goal
- B) Cause-Effect
- C) Materials
- D) Procedure

7 How should the Ketan Bintul be served?

- A) Cold
- B) Warm
- C) Hot
- D) Chilled

8 What language feature is used in the step "Stir constantly to avoid burning"?

- A) Repetition
- B) Imagery
- C) Hyperbole
- D) Imperative verb

9 Which part of the text includes information about the tools needed for the recipe?

- A) Ingredients
- B) Instructions
- C) Serving
- D) Additional spices

10 What is the social function of providing step-by-step instructions in the text?

- A) To entertain the readers with a cooking story
- B) To persuade the readers to try the recipe
- C) To inform and educate the readers about Indonesian cuisine
- D) To criticize the traditional method of cooking glutinous rice