



LKPD

PROCEDURE TEXT

Name :

Class :



2023



How to Make a Vegetable Salad with Peanut Sauce

ingredients:

2 potatoes – cut into quarters & boiled

2 eggs – boiled and cut into quarters

Bean sprouts – blanched

Long beans – cut into 2 inch long, blanched

Firm tofu – pan fried/baked & cut into cubes

Tempe – cut into slices & pan fried/baked

Spinach – blanched & roughly chopped

Cabbage – blanched and thinly sliced

Cucumber – cut into cubes

Chayote – boiled

Ingredients for Sauce:

- 100 gram fried peanut
- 1 clove garlic
- 1 teaspoon shrimp paste
- 2 red chili peppers
- 1 teaspoon brown sugar
- 1/2 teaspoon tamarind pulp
- 1/2 teaspoon of lime juice
- Salt to taste
- 1 cup hot water, depending on desired thickness

Utensils that we need :

Pot

Colander

Mortar and Pestle

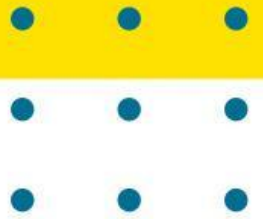
Serving dish

Slotted spoon

Question

1: What is the primary purpose of the mortar and pestle in the recipe?

- a) Slicing
- b) Grinding
- c) Boiling
- d) Whisking
- e) Steaming



2: Which ingredient is not used in the preparation of the peanut sauce?

- a) Garlic
- b) Shrimp paste
- c) Soy sauce
- d) Red chili peppers
- e) Brown sugar

3: How is the chayote prepared in the recipe?

- a) Boiled
- b) Grilled
- c) Sliced
- d) Pan-fried/baked
- e) Steamed



Question

4: What is the consistency of the peanut sauce adjusted with?

- a) Vinegar ☐ ☐ ☐
- b) Hot water ☐ ☐ ☐
- c) Olive oil ☐ ☐ ☐
- d) Coconut milk ☐ ☐ ☐
- e) Lemon juice ☐ ☐ ☐

5: Which vegetable is both blanched and thinly sliced?

- a) Spinach
- b) Cabbage
- c) Bean sprouts
- d) Long beans
- e) Chayote

6: How are the eggs prepared in the recipe?

- a) Scrambled
- b) Boiled
- c) Fried
- d) Poached
- e) Baked

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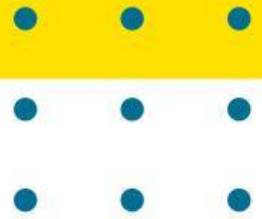
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Question

7: What is the first step in making the peanut sauce?

- a) Adding lime juice
- b) Grinding peanuts
- c) Boiling water
- d) Slicing garlic
- e) Mixing brown sugar



8: Which utensil is used to remove blanched vegetables and eggs from boiling water?

- a) Whisk
- b) Colander
- c) Slotted spoon
- d) Mortar and pestle
- e) Skillet

9: What is the last step in the recipe?

- a) Boiling vegetables
- b) Blanching vegetables
- c) Serving the peanut sauce
- d) Cutting tofu into cubes
- e) Mixing salad ingredients



Question

10: Which ingredient is not part of the peanut sauce?

a) Red chili peppers



b) Lime juice



c) Soy sauce



d) Shrimp paste



e) Brown sugar

