

How to Make Nasi Krawu

Goal: To make and serve Nasi Krawu

Ingredients:

1. Rice
2. Shredded beef
3. Serundeng
4. Sambal

Tools:

1. Rice Cooker
2. Pan
3. Banana leaf

Steps:

1. First, prepare the ingredients, such as rice, shredded beef, serundeng, sambal, and banana leaves for serving.
2. Second, cook the rice in rice cooker until it is fluffy and ready to serve.
3. Next, warm the shredded beef and serundeng in a pan.
4. After that, prepare the banana leaf as a plate and serve the rice on top of it.
5. Finally, add the shredded beef, serundeng, sambal, and any additional side dishes, then serve warm.

Part 1: Fill in the Blanks

Complete the sentences below by choosing the correct action verb from the box:

[prepare, cook, warm, use, serve]

1. You must _____ the rice in a rice cooker until it becomes fluffy.
2. First, _____ the shredded beef and serundeng in a pan.
3. After cooking, _____ a banana leaf to serve the dish.
4. Don't forget to _____ sambal and any additional side dishes.
5. Always _____ the dish warm for the best experience.

Part 2: Matching Sentences

Match the sentences in Column A with their corresponding descriptions in Column B

Column A	Column B
1. Prepare the ingredients.	A. To make the rice fluffy and soft.
2. Cook the rice in a rice cooker.	B. Ensures the beef and serundeng are ready.
3. Warm the shredded beef and serundeng.	C. A traditional and eco-friendly serving option.
4. Use a banana leaf as a plate.	D. The final step to complete the dish.
5. Add sambal and side dishes.	E. Gather everything needed to start cooking.

Part 3: Comprehension Questions (Multiple Choice)

Choose the correct answer for each question.

1. Why do you need to warm the shredded beef and serundeng?
 - A. To ensure they are ready to mix with the rice.
 - B. To soften the banana leaf.
 - C. To make the sambal spicier.
 - D. To make the rice fluffier.

2. What is the purpose of using a banana leaf as a plate?
 - A. To add flavor to the food.
 - B. To ensure the rice stays warm.
 - C. To make the dish more traditional and eco-friendly.
 - D. To make the plate lighter to carry.

3. Can Nasi Krawu be served cold? Why or why not?
 - A. No, because the ingredients taste better when warm.
 - B. Yes, because the flavors stay the same.
 - C. Yes, because it saves time during preparation.
 - D. No, because the rice cannot be eaten cold.

4. What could happen if the rice is not cooked until fluffy?
 - A. It will be too soft to eat.
 - B. It will mix better with sambal.
 - C. It will become too spicy.
 - D. It may become hard and difficult to eat.

5. Why is sambal an important addition to Nasi Krawu?
 - A. It adds sweetness to the dish.
 - B. It enhances the spicy and flavorful kick.
 - C. It keeps the rice warm.
 - D. It makes the banana leaf more aromatic.