

## 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. To start, \_\_\_\_\_ the ingredients for the dish.
2. After preparing the ingredients, \_\_\_\_\_ the rice in a rice cooker until fluffy.
3. Next, \_\_\_\_\_ the shredded beef and serundeng in a pan to enhance the flavor.
4. To maintain tradition, \_\_\_\_\_ a banana leaf as a plate for serving.
5. Finally, \_\_\_\_\_ the complete dish while it is warm and fresh.

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

**Part 3: Comprehension Questions (Multiple Choice)**

Choose the correct answer for each question.

1. How do the tools and materials used in making Nasi Krawu reflect traditional Indonesian culture?
  - A. They focus on efficiency and speed.
  - B. They combine traditional elements, like banana leaves, with modern tools like a rice cooker.
  - C. They are mostly made of plastic and reusable materials.

- D. They show how to minimize food waste.
2. What is the consequence of skipping the step of warming the shredded beef and serundeng?
    - A. The dish may lack the proper texture and flavor.
    - B. The rice will not cook properly.
    - C. The sambal will become less spicy.
    - D. The banana leaf will tear easily.
  3. Suggest two alternative serving options if banana leaves are unavailable. Which option is correct?
    - A. Use a ceramic plate or plastic wrap.
    - B. Use a wooden tray or parchment paper.
    - C. Use aluminum foil or a glass bowl.
    - D. Use a frying pan or baking tray.
  4. How does the process of making Nasi Krawu involve both traditional and modern elements?
    - A. It uses only modern tools for cooking.
    - B. It combines traditional serving styles with tools like rice cookers.
    - C. It avoids using traditional materials.
    - D. It focuses entirely on traditional techniques.
  5. What other side dishes could complement Nasi Krawu, considering regional variations?
    - A. Fried tofu and tempeh
    - B. Roasted chicken and pickles
    - C. Both A and B
    - D. Neither A nor B