Nama : .....

No. Presensi/Kelas : .....

Listen the following text and fill in the blanks based on what you hear. (Catatan: tulislan jawaban dengan huruf kecil semua)

Ingredients:

- ½ kg tuna
- 1 lemon
- Basil (cleaned)
- Cayenne pepper
- **(1)** _____ oil
- 1 stalk lemongrass
- 2 bay leaves
- **(2)** _____ lukewarm water

Mashed seasonings:

- 2 cloves garlic
- **(3)** _____ red onion
- 3 pieces candlenut
- **(4)** _____ ginger
- 2 cm turmeric
- 1 tablespoon sugar
- **(5)** _____ salt

Directions:

- Rinse then **(6)** _____ tuna with lemon juice and salt until it's thoroughly coated
- Sauté the mashed **(7)** _____ with Lemongrass and bay leaves until it's **(8)** _____.
- Add water and cook until it boils
- Put the fish, salt, sugar, and **(9)** _____ into the boiled water; cook until the fish is well cooked.
- Right before you serve it, put the **(10)** _____ and lemon juice, then mix it well.

Adopted from: https://web.archive.org/web/20190913172308/https://papuanews.org/papuan-cuisine/ (March 26, 2021)

Listen the following text and fill in the blanks based on what you hear. (Catatan: tulislan jawaban dengan huruf kecil semua)

Do you like some spicy food? Well, you should try this recipe. Let me tell you the recipe for (11) ... spicy fried chili sauce with tempeh. The following process maytake about fifteen minutes for (12)... and cooking.

Now, let's start to make it. First, prepare all the ingredients. You need (13) ... of tempeh, two tablespoons of oil, three red chilies, a teaspoon of salt, three onions, (14) ... of garlic, and seasonings (optional).

Here are the steps to make spicy fried chili sauce with tempeh. First, (15) ... the oil for deep frying. Then deep fry the tempeh until golden brown and (16) .... Set it aside to remove the excess oil.

Then, fry the garlic, onions, and chili in hot cooking oil until (17) .... Make sure you have good ventilation (18) ... sore eyes because of the steam from frying those ingredients.

After that, put all the fried mixture in the mortar and (19) ... them. Add salt and seasoning (optional) and mix them again.

Next, add tempeh and grind them all together until mushy. Serve (20) ... or at room temperature. Enjoy!

Adopted from: https://web.archive.org/**.eb/20200918225746/https://www.tuletravels.com/cooking/sambalgoreng-tempeh/ (March 26, 2021)

Listen the following text and fill in the blanks based on what you hear. (Catatan: tulislan jawaban dengan huruf kecil semua)

¼ cup plain breadcrumbs

Italian Croquette

Ingredients:

- 2 tablespoons butter
- 1 tablespoon olive oil
- ¼ cup finely (21) _____ shallot
- salt and pepper
- ¾ cup whole milk
- ⅓ cup plus 1 (22) _____ all-purpose flour
- ½ cup finely chopped corned beef
- ⅓ cup plus ¼ cup finely grated parmesan
- ½ teaspoon finely chopped (23) _____
- ¼ teaspoon lemon zest
- ¼ cup plain panko
- ¼ cup plain breadcrumbs
- 2 eggs
- vegetable oil for frying

Instructions:

1. Heat the butter and olive oil in (24) or skillet over medium heat. Once the butter melts, add the shallot and season with salt and pepper. Once the shallot is translucent, add the flour and stir, letting the flour cook for 1 minute.
2. Whisk in the milk, (25) whisking until the flour is no longer clumpy. Continue to whisk, letting the mixture cook for 3 minutes, it will get very thick.
3. Add one-third cup of cheese, chopped corned beef, basil, and lemon zest and stir to (26) Let this mixture cool in the fridge until it is cool enough to handle.
4. To form the croquettes, scoop up a tablespoon of the (27) and then form into an oval. Continue using all of the dough and making about 16 croquettes.
5. Crack the eggs into a bowl and whisk. Combine the panko, (28) and remaining cheese in another bowl. One by one, roll the croquettes in the breadcrumb mixture, then the egg, and then back in the breadcrumb mixture. Place on a plate.
6. Heat (29) oil in a heavy saucepan, until it reaches 190 degrees Celsius. Once the oil is hot, carefully lower the croquettes into the oil, cooking 3–4 at a time. Let them cook for about 1–2 minutes, until golden brown, and then remove from the oil with a slotted (30) and place on a paper towel to absorb any excess oil.

Adopted from: https://web.archive.org/web/20210309020528/https://thekitchen.com/italian-croquettes/ (March 9, 2021)

LIVEWORKSHEETS