

Name: \_\_\_\_\_

## LEMBAR KERJA PESERTA DIDIK (LKPD)

### Activity 2

#### HOW TO MAKE *SURABI HIJAU RNGAS DENGKLOK*

##### Ingredients Surabi:

250 gr rice flour  
3 Tbs flour  
1 Tsp Sugar  
A pinch Salt  
2 eggs  
250 ml Coconut milk  
300 ml water  
Baking powder  
Food Colouring

##### Ingredients Kinca/sauce:

150 gr Brown sugar  
200 ml water  
500 ml Coconut water  
1 Tsp Salt  
1 Pandan leaf



<https://id.pinterest.com/pin/>

##### Step how to make Surabi Hijau

First, Mix all of the flour and coconut milk to the big bowl  
Second, Add the sugar  
Third, Add the Baking powder  
Then, Break 2 eggs and put it in the dough, blend it.  
After that, add the coconut milk, a pinch of salt and food coloring.  
Mix the dough  
Cover and rest the dough for about 30-40 minutes.  
Heat the pan with a little fire.  
Pour the dough to the pan and close it.  
If the top of the dough is dry , lift it.

##### How to make Kinca/sauce

Pour the coconut milk, water to the saucepan.  
Add the brown sugar and salt.  
Add the pandan leaf.  
Boil all of the ingredient for about 10 minutes.

##### Find the imperative verb and size/measurement

| Imperative verb | Size and measurement |
|-----------------|----------------------|
|                 |                      |

## HOW TO MAKE FRIED RICE



Fill in the blank with the correct word

(1)\_\_\_\_\_

White rice that has been  
cooked

2 carrots

Onion

Garlic

3 eggs

Bean sprouts

Black pepper

Salt

Fresh ginger

Soy sauce

Green onion

Vegetable oil

Shrimp, chicken, and tofu (optional)

Corn or broccoli will work  
too

The (2)\_\_\_\_\_ to make fried rice are as follows:

First, Prepare 4 plate of white rice (previously cooked rice)

Second, Wash the vegetables. Then (3)\_\_\_\_\_ the carrots and onion into small pieces. Set them aside for the next step.

Third, add (4)\_\_\_\_\_ and (5)\_\_\_\_\_ the pan to 100 degrees

Then, toss the vegetables into the pan for about 3 minutes. Add 1 teaspoon of salt into the pan.

After that, boil the chicken or shrimp with the rest of the ingredients (optional).

Then, put a bit more oil into the (6)\_\_\_\_\_

Next, add (7)\_\_\_\_\_ and scramble with the other ingredients.

Then, Toss (8)\_\_\_\_\_ carefully. Add approximately 2 to 3 tablespoons of (9)\_\_\_\_\_ while frying.

The last, Put the rice on (10)\_\_\_\_\_ and It's ready to serve.

### TOOLS

Stove

Pan

Spatula

Plate

Knife

Plate

Chops

Vegetable oil

Heat

Eggs

Soy sauce

Pan

Ginger

Steps

Ingredients