Lembar Kerja Peserta Didik

1. Draw/drag a line from the left to the right to make a correct match!

Peel

Slice

Sauté/ stir

Boil

Pour

Serve

2. Unscramble the word into the correct order!

No	Words	Correct Order
1	cpeire	
2	dignentire	
3	cnyaene	
4	anirdatm	
5	mlpa ugras	
6	elcis	
7	astored epatun	
8	dingrir	
9	rotarm	
10	aspetoon	

How to Cook Ikang Kuah Kuning

Ingredients 1:
- 400 grams of Tuna Fish
- 1 liter of Water
- 2 stalks of Lemongrass
- 4 cm of Galangal
- Basil Leaves
- 2 Bay Leaves
- Limes
- Cooking oil for sauteing

Ingredients 2:
- 7 Onion/shallots
- 4 garlic cloves
- 3-4 curly red chilies
- Cayenne/ chili
- 4 cm of Turmeric
- 4 cm of Ginger
- Candlenuts or Canary
- Cooking oil for sauteing
- 2 bird's eye chilies

3. Arrange the step into correct order! Drag and drop to the proper number!

Finely pound Ingredients 2 into paste (shallots, garlic, chilies, turmeric, ginger, and canary/candlenuts).

Heat a pan, add some oil, and sauté spices until fragrant. Once fragrant, add the bay leaves, lemongrass, and galangal. sauté further until aromatic.

Smashed the lemongrass and galangal.

Cook until the soup reduces, and the color turns yellow. Add lime juice, basil leaves, salt, and seasoning. Stir well, then remove from heat. Ikang kuah kuning is ready to serve!

Clean the tuna fish and cut it into pieces. Then rub the fish with lime juice and marinate for about 5 minutes to remove the fishy smell. Take aside.

Once the spices are fragrant, add the fish and let it sit for 3 minutes to allow the spices to absorb into the fish. Then add water.

1. ....

2. ....

3. ....

4. ....

5. ....

6. ....

4. Listen to the audio below and complete the blank using the right answer!

Ingredients:
Dried .... (1)
Boiling water
Tools:
Basin or large bowl
Spatula for ....(2)
Instructions:

Boil the water until it reaches the boiling point. Place the sago in a basin, add some water and .... (3) it well, then .... (4) it. Once ready, slowly .... (5) the boiling water into the sago mixture while stirring with a spatula until it .... (6) Papeda is ready!