

How to Make Ilabulo

A Gorontalo Traditional Dish



Ingredients

- 250 grams chicken liver and skin
 - 200 grams sago flour
 - 50 grams all-purpose flour
 - 300 ml water
 - 65 ml thick coconut milk
 - Enough banana leaves
 - Enough coconut oil
- Ground spices:**
- 10 red chili peppers
 - 2 red bell peppers
 - 3 cloves of garlic
 - 1/2 teaspoon black pepper
 - 1/2 teaspoon bouillon powder
 - Salt to taste

Steps

1. First, boil and clean the chicken liver and skin, and then cut them into small pieces.
2. Next, heat the coconut oil - about 3-4 tablespoons - and add in the ground spices. Fry until fragrant.
3. After that, insert the chicken liver and skin into the pan and fry briefly. Finally, turn off the heat.
4. Then, mix the flour with coconut milk and water until well combined. Add this mixture to the pan and cook, stirring constantly, until it thickens. Finally, season to taste.
5. Afterwards, wrap the mixture in banana leaves, similar to steaming. Steam for 20 minutes and take it out. Lastly, grill briefly until the leaves are dry and fragrant.

How to Make Binthe Belihuta

A Gorontalo Traditional Dish



Ingredients

- 250 grams chicken liver and skin
 - 200 grams sago flour
 - 50 grams all-purpose flour
 - 300 ml water
 - 65 ml thick coconut milk
 - Enough banana leaves
 - Enough coconut oil
- Ground spices:**
- 10 red chili peppers
 - 2 red bell peppers
 - 3 cloves of garlic
 - 1/2 teaspoon black pepper
 - 1/2 teaspoon bouillon powder
 - Salt to taste

Steps

1. First, wash the cobs and then comb or separate the corn kernels from the cobs using a knife. Set aside the kernels.
2. Next, heat 3000 ml of water along with ginger (if using) in a saucepan until boiling.
3. Afterwards, add the shelled corn and cover the pan. Cook until the corn is cooked, which takes approximately 15 minutes.
4. If using canned sweet corn, simply add it at this point because it is already ripe.
5. Then, add the sliced spices and cook over medium heat until fully cooked, approximately 3 minutes.
6. Following that, add the peeled shrimp and cook until it changes color.
7. After that, season with salt, sugar, and lime juice.
8. Subsequently, add the grated coconut, tomato slices, and green onions in sequence.
9. If necessary, taste and adjust seasoning by adding salt or sugar.
10. Finally, before serving, add the basil leaves and shredded fish. Remove from heat.
11. It is highly recommended to serve hot.

ACTIVIYY 1

Learning Objective :

Identify social function, generic structure and language features in procedure text

Answer all the question below !

How to Make Ilabulo A Gorontalo Traditional Dish



Ingredients

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|--|---|
| <ul style="list-style-type: none">• 250 grams chicken liver and skin• 200 grams sage flour• 50 grams all-purpose flour• 300 ml water• 65 ml thick coconut milk• Enough banana leaves• Enough coconut oil | <p>Ground spices:</p> <ul style="list-style-type: none">• 10 red chili peppers• 2 red bell peppers• 3 cloves of garlic• 1/2 teaspoon black pepper• 1/2 teaspoon bouillon powder• Salt to taste |
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Steps

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What is the Goals of the text ?

What are the ingredients to make ILABULO?

Write down all the adverbial conjunction of text above

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