Name : _____

Grade / No. : _____

Drag and drop the following statement to the suitable picture. Then conclude the right tittle for the text, and also complete the ingredients.

Take 2 tablespoons of dough and put it on the banana leaf. Fold it as exactly shown in the picture. Do this with the rest of the dough.	Peel the cassava and clean it with clean water. Prepare a big bowl and grate the cassava with a scrapping board.
Pepes Ubi is ready to eat. Serve it along with coffee or tea.	Add the brown sugar little by little to the dough.
Melt the brown sugar in a pot. Add a little water to it. This way, the sugar won't stick to the pot.	Mix the grated cassava with the grated coconut and add the salt. Stir it until all the ingredients are mixed
Steam the *pepes* for approximately 60 minutes.	Prepare the banana leaf and cut it as you like.
Prepare the steam pot and arrange the *pepes* in the pot.	Stir it until the sugar is mixed well with the dough.

_____**(Title)**

Pepes Ubi is one of many traditional foods from Palembang, South Sumatra, Indonesia. It is made by mixing mashed cassava and brown sugar. This dish isn't expensive because the ingredients are cheap and easy to get. Moreover, the sweetness of this food makes it match well with tea or coffee. Pepes Ubi is usually served as breakfast or snack in Indonesia.

Ingredients :

2 kg _____

½ kg _____, grated it

200 g _____

1 tbs _____

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Steps :

1.	
2.	
3.	
4.	
5.	

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6.	
7.	
8.	
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10.	

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