

MENU KELAS MEMASAK WISMA BAHASA

SAYUR :

Sayur Asam (Sweet Sour
Vegetables Clear Soup)



Sayur Bening Bayam (Spinach
Clear Soup)



Sayur Kare (Vegetable Curry)



Semur Kentang Tahu (Tofu and
Potato Stew)



Soto Ayam (Chicken Broth)



Sup Bola Tahu (Tofu Balls Soup)



Balado Terong (Spicy Eggplant)



Mi Goreng (Javanese Fried Noodles)



Pecel (Mix Vegetables with Peanut Sauce)



Tumis Buncis Wortel (Beans and Carot Saute)



Tumis Kangkung Tempe (Tempe and Kale Saute)



Sambal Goreng Kentang (Potat in Fried Sambal)



LAUK :

Ayam Bacem (Sweet Fried Chicken)



Ayam Bakar (Grilled Chicken)



Ayam Bumbu Rujak (Hot and Spicy Sauce Chicken)



Ayam Goreng Bumbu Kuning (Fried Chicken Cook With Turmeric)



Opor Ayam (Chicken in Coconut Gravy)



Bacem Tahu atau Tempe (Sweet Fried Tofu and Tempe)



Kering Tempe (Fried Spicy Tempe)



Pepes Tahu (Steamed Tofu)



Tahu Kentucky (Fried crispy Tofu)



Perkedel Kentang (Mashed Fried Potato/Vreijkadel)



Semur Telur (Sweet Egg Stew)



Balado Telur (Build Egg Cook in Sambal)



Telur Santan Cabai (Egg in Spicy Coconut Milk)



Sambal Terasi



Bakwan Jagung (Mashed Fried Corn/ Corn Vreijkadel)



Kroket(Potato Croquette)



Tahu Isi (Fried Tofu Filled with Vegetables)



Mendoan (Fried Floured Tempe)

