

The Recipes: Traditional Delicacies of Bandung, Indonesia - *Volume 1*

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Zaimatul Awang and Roslizawati Che Aziz**



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of Bandung, Indonesia
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FOREWORD

This cookbook comes with many thoughts in mind to express ourselves to well-written recipes as many cookbooks in the market. In this book, the authors exhibited the traditional delicacies of Bandung, Indonesia. Historically, the traditional delicacies of Bandung, Indonesia are interrelated to the Malaysian traditional delicacies. Both traditional delicacies unarguably are using somewhat similar ingredients found in South East Asia region such as coconut milk, rice, sticky rice, shredded coconut, limes, turmeric, ginger, palm sugar and many more, to prepare the main dishes until dessert. However, the differences between Malaysia and Indonesia delicacies probably found in the cooking methods and palate preferences of the cook. Therefore, this book served as a platform for introducing and disseminated information about the traditional dessert (cakes) in Indonesia and Malaysia delicacies. The contents of this cookbook are including the introduction, recipe names, cooking methods, ingredients needed for making cakes and the useful tips in making cakes. All material, information and recipes in this cookbook have been obtained from the interviews, sharing sessions and also the references from the literatures. Therefore, this cookbook is suitable for all, and is intended specifically for domestic and international visitors and tourists' markets. Hopefully, the information and explanations from this cookbook will help and benefited the targeted groups.

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First and foremost, thank Allah S.W.T for giving us strength, blessings and persistent to complete this cookbook. Without His help and His guidance, this cookbook will not be able to complete. We dedicate this cookbook to our families and our parents for their continuous support, encourage and giving spiritual guidance deep from their heart. They are always there for us, and they always stand by our side. Without their patience, persistence support, and love, we would never achieve at this stage.

Special thanks to Faculty of Hospitality, Tourism and Wellness, Universiti Malaysia Kelantan and Sekolah Tinggi Pariwisata Bandung, Indonesia, the dean, deputy deans and our friends at both Universities who is helping hand and give moral support. Their kindness and generosity have been heart-warming deep in our heart.

Thank you very much

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APPRECIATION

Writing a book, it is more challenging than I could imagine. It is perseverance and steadfastness while writing. This cookbook would not have been possible to complete without a help from faculty members of Faculty Hospitality, Tourism and Wellness, Universiti Malaysia Kelantan and Sekolah Tinggi Pariwisata Bandung, Indonesia.

I am eternally grateful to the publisher for publishing our first book publication. The encouragement, guidance and support to produce more books is highly appreciated. This cookbook is not only a compilation of recipes but then it is crafting the ideas and exchanging the knowledge to keep promoting the traditional food, especially in Bandung, Indonesia.

Last but not least, a highly and deeply warmest appreciation to Madam Selvi Novianti for contributing and sharing the traditional delicacies from Bandung, Indonesia. It is glad to have this recipe compilation for next-generation knowledge references.

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Dadar Gulung

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1. YIELD: 10 PIECES OF *DADAR GULUNG*

Dadar Gulung is one of sweets delicacy in Indonesia. In Indonesia, this traditional snack is known as *jajanan pasar*. This cake is easily available in the street of Bandung as it is locally produced by hawkers every day. But, due to its cooking method, this sweet delicacy contains high moisture content which will not be able to stand for more than one day at room temperature. Even though this cake is very popular in Bandung, Indonesia, it is also found in Borneo called as *Jajak Dadar* and in Malaysia namely known as *kuih ketayap*. Therefore, it is a bit tricky to determine the origin of this cake.



Fig. 1. *Dadar Gulung*

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