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REFLECTION

ON

ROJAK PETIS

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OVERVIEW

Rojak is an exquisite escape into the very heart of the Malaysian experience. Short, scrumptious stories that captures the essence of who we are as a people. Tiny toothsome tales that encapsulate clearly, our hybridity, our eccentricity, our cross-cultural identity." Rojak Petis has been a specialty of this area since its inception.

INTRODUCTION



The Photo of "ROJAK PETIS"

Rojak Petis is favored not only by the Malay (Javanese more) but other communities such as the Chinese and Indians are also very loved local. Rojak (Malay spelling) or Rujak (Indonesian spelling) is a traditional fruit and vegetable salad dish from Southeast Asia, commonly found in Indonesia, Malaysia and Singapore. Other than referring to this fruit salad dish, the term rojak also means "mixture" or "eclectic mix" in colloquial Malay. Interestingly, its Bahasa Malaysia name is otak udang – "prawn brain". The Penang Hokkiens, who are champions in making prawn paste, calls it haeko and the Indonesian reference is petis udang. Its almost black colour is due to charcoal flour added to dampen the whiffiness.

MY REFLECTION



Me at "AEON " eating Rojak Petis.

Me along with my group mates were visited Aeon restaurants to taste this delicious food, In fact, rojak was an addiction for some folks; once enamoured of its secret nuances, they craved it. These days, mention rojak and it is assumed you are referring to Indian rojak, a totally different dish – that is how out of circulation fruit rojak, or rojak buah, is and also a measure of how popular Indian rojak has become. The new reality is that you need to add the pre-qualifier “fruit” to rojak to refer to the former. A little bit stinky, sweet, salty, sour and spicy, rojak is said to be an acquired taste – like durian. The pungency and black, sticky character of the sauce comes from prawn paste, a condiment fermented from the heads and shells of shrimps as a by-product of the making of dried prawns. The ingredients to make it are also cheap . We can provide it at home and it can be customized to our taste. Ingredients needed for a 1-2-person meal include Pineapple (*Ananas cosmosus*) , Mango (*Mangifera indica*) , Sengkuang (*Pachyrizus erosus*) , Cucumber (*Cucumis sativus*) , Kangkong (*Impomea reptans*) , Taugeh (*Vigna radiata*) , Green Apples - Optional (*Malus*

domestica) and Peanuts (*Arachis hypogea*) and other suitable ingredients. Petis is a special blend made of shrimp ,soy sauce, chili and so on. Someone wrote it as “shrimp Brain” for this material .Depending on the season of fruits and crevices, fruits such as Guava (*Eugenia aquea*) , Guava (*Psidium guava*) and Seagull (*Spondalis dulcis*) are also suitable for petting.

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Rujak is available everywhere across Malaysia, and there are rich variations within the country. However, the most popular rujak variant is rujak buah (fruit rujak), which is mixed sliced fruit and vegetables served with spicy palm sugar dressing. Unlike common fruit salads, rujak is often described as tangy and spicy fruit salad, due to its sweet, hot and spicy dressing made from ground chili pepper, palm sugar and peanuts. It is a popular street fare in Bali.

For bloggers who love eating dark roasts with sweet, spicy, fat, salty and local fruits it is best to eat them in the afternoon until late in the evening. Previously it cost only RM3.00 a plate and now it costs RM 5.00 – RM10.00 per plate depending on location and quantity.