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REFLECTION ON ROJAK PETIS

Submitted By:

Bayes Ahmed Shoharto

A18CS4051

Submitted To:

DR Ana Haziqah A Rashid

School of Human Resource

Development & Psychology

ROJAK PETIS

OVERVIEW

Rojak Petis is very favorite food not only by the Malay but also other communities like the Chinese and the local Indians also love it. Basically, the origin of this food is from Indonesia. But, now-a-days it's very popular dish in the southeast Asia. The term rojak refers mixture. For that it is a mixed fruit and vegetable salad dish.

Traditionally it is served on a banana leaf, but today it is more commonly served on plates.

INTRODUCTION



The Photo of "ROJAK PETIS"

The Photo of **Rojak Petis** is a local salad of mixed vegetables, fruits, and dough fritters that is covered in a sticky black sauce and garnished with chopped peanuts and finely-cut fragrant ginger flowers for a piquant taste. The mark of a good rojak is its sauce, made up of fermented prawn paste, sugar, lime and chili paste. Now-a-days it is very popular traditional salad dish among the Malaysian local people.

INGREDIENTS

- ❖ salt
- ❖ sugar
- ❖ Chili Paste
- ❖ Shrimp Paste
- ❖ Cucumber
- ❖ Apple
- ❖ Green Mango
- ❖ Pineapple Cube
- ❖ Peanuts
- ❖ Soya bean curd

MY EXPERIENCES



I'm going Aeon Taman U shopping mall for this Rojak Petis. Basically, it is very common food as well as traditional food in Malaysia. So, every places of Malaysia you find this delicious food. Basically, it is taken as a salad and made with mixed vegetables and unripe fruits. The main ingredients of this salad are black sauces. Which is made by shrimp paste and so many things. The taste totally depends on the black sauces.

I'm going with my group mates for having this delicious traditional salad. At first, we're planning for the places. After making the decision, we're going the Aeon. Some of my group mates going by car. I was going there by my bike.

After reached there, we're finding the best restaurant for the Rojak Petis. Searching for a while we found a restaurant, we order rojak petis from there. They take RM 5 for each plate. Then we sit a suitable place for having this dish in Aeon food court. When I opened the box for the first time, it's looks so delicious. I was getting very worried to take this salad. A good mouth-watering aroma coming from the plates. So, that time it was totally impossible for me to wait for my other friends. But I was totally surprised after eating a single spoon of this salad. I thought the black sauces would be so yummy. But unfortunately, the taste was totally different as I expected. For that I was not able to eat more that time. Basically, I had no guts to eat more. My other friends' expression was very look able that time. If I captured that time then we can make a very good meme/troll.

Finally, I can say this the Rojak Petis is very popular traditional salad between Indonesia and Malaysia as well as other southeast Asia countries also. Basically, in the traditional occasions they are taking this delicious salad. The local people are used to with this salad. For being

international I'm not used to this kind of mixed salad. For that reason, may be the taste was different for me. But overall it is very good and healthy food.

*****THANK YOU*****