



Travel Food Guidebook

PASAR PAPRINGAN

Dusun Ngadiprono, Temanggung, Jawa Tengah

Author
Adinda Heian Azzahra
Universitas Gadjah Mada



Welcome to Pasar Papringan Travel Food Guidebook. This book is presented as a written manifestation of some of Pasar Papringan's culinary treasures with the aim of providing an informative and interesting guide to the various traditional foods sold at Pasar Papringan. Through rich storytelling, it is hoped to bring readers closer to the flavors, knowing about their appearance, texture, the geographical story behind them, as well as the unique and authentic local culture. This book is also designed as a guide that contains important information about Pasar Papringan so that it can be useful for the management, sellers, and visitors.

This Travel Food Guidebook comes in two language versions, namely Indonesian and English. Thus, we hope that this book can reach and be useful for domestic and foreign tourists visiting Pasar Papringan. Hopefully, this travel food guidebook can be a useful and enjoyable reference in exploring the culinary richness of Pasar Papringan. Happy reading and enjoy your culinary adventure!

Author | Editor
Adinda Heian Azzahra
Universitas Gadjah Mada



About

Pasar Papringan Ngadiprono

Pasar Papringan is a unique traditional market resulting from village revitalization located under a bamboo forest (papringan), established in 2016, this market is located in Ngadiprono Hamlet, Ngadimulyo Village, Kedu District, Temanggung Regency, Central Java. Founded on the basis of environmental issues as well as strengthening the village community's confidence in its local potential, the market was established with an inherent locality, selling traditional and local specialties. There is a wide variety of traditional food and beverages that come uniquely packaged in the nuances of papringan. Carrying traditional, natural, and back-to-the-village elements, Pasar Papringan cares for the environment with no plastic elements used and uses organic materials from local natural resources. In addition, all food sold is MSG-free, thus offering a natural and healthy culinary experience

Initiator

**Singih Susilo K.
(Komunitas Spedagi)**

Open

Minggu Wage & Minggu Pon

**Operational
time**

06.00 - 12.00 WIB



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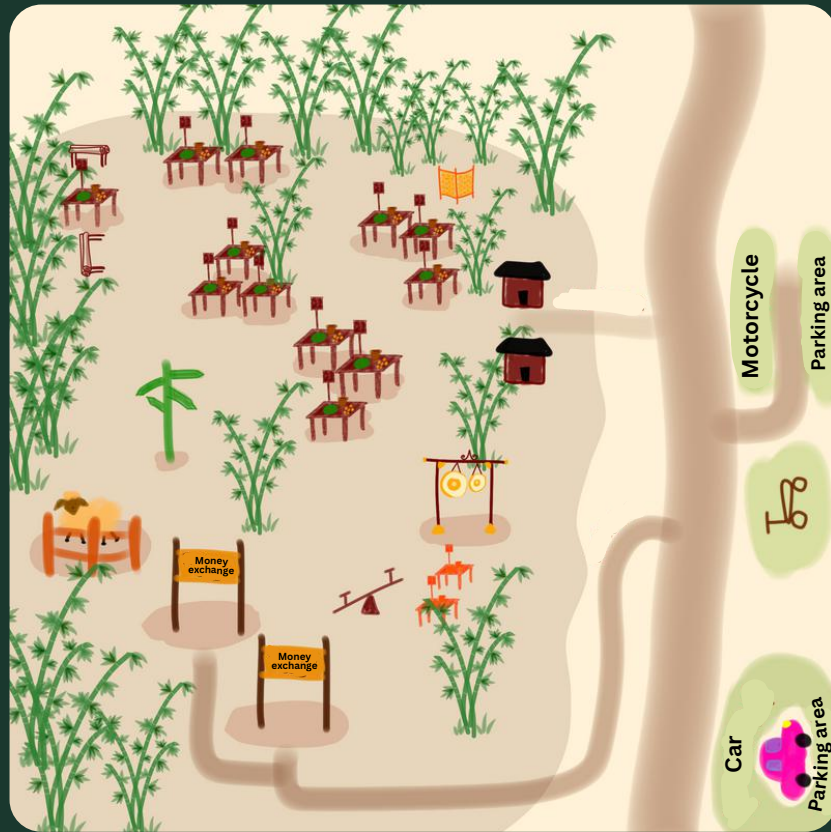
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MAIN ATTRACTIONS



SEGO GONO



Ssegogono is a traditional food made from rice mixed with spices and vegetables into one. Segogono, a traditional food that has been around since the 1950's. Taken from Javanese, sego which means rice and gono that is an abbreviation from a phrase; 'merGo oNOne' that means this is all that is available. This food later developed regionally in Central Java to a large degree, especially at Temanggung as a traditional food for breakfast or to celebrate some special events.

Segogono that is sold at Papringan Market is often used for slametan, an event of celebration which is held before rice harvest. The dish itself got distributed to the neighbors as a form of gratitude for the upcoming rice harvest that is known as 'wiiwit' that means 'to start' as to start the process of harvesting rice.

At Pasar Papringan, the usage of vegetables in Segogono is not affected by the season. Lembayung is used as the main vegetable in this traditional food both during rainy and dry seasons. The reason why lembayung is used consistently is because the vegetable itself is one that grows abundantly in all seasons and one that the seller stated as a vegetable that has a delicious taste to be used for segomegono.

Initially, sego gono was consumed by the community because of the limited options of food ingredients, then it started to become a food that is used at events of celebration. The limitation of food ingredients later pushed the community to be creative and made the dish based on the availability of the ingredients in each region. As time goes by, sego gono is now enjoyed as one of Central Java's specialty dishes. At Papringan Market, the ingredients to make this dish are vegetables that grow a lot in this area like lembayung.

Sego gono is made by mixing various vegetables like lembayung that are usually called mbayung and long beans that were boiled previously to get rid of the smell called langu that means unpleasant smell. The grated coconut is then roasted with spices without oil. All the cooked vegetables, rice, and coconut are later mixed together and steamed. Then, sego gono can be enjoyed with some additional toppings such as anchovies, peyek, and boiled eggs.

At first glance, sego gono might look like nasi urap that got mixed together. Segogono itself is served by mixing the ingredients together in a simple and practical way, unlike nasi urap or pecel which were served separately. Visitors can immediately enjoy the dish within the first bite. Segogono were served on a woven bamboo plate along with crackers and boiled eggs..

The simple appearance does not make Segogono lose its simple taste identity either. Segogono has a taste that tends to be salty, the mixture of grated coconut mixed with spices creates a strong savory taste. The addition of chilies makes sego gono have a slightly spicy taste when eaten. Soft rice combined with grated coconut, boiled vegetables and special spices makes sego gono have a unique taste on its own.



Based on the various spices and ingredients used, sego gono has a unified aroma of spices, anchovies, chilies and vegetables. The combination of these ingredients delivers a distinctive aroma. Segogono, which is served on banana leaves as a base, can bring out the aroma of banana leaves which collides with the warm sego gono. It's not surprising that sego gono has the distinctive aroma of rice mixed with the aroma of various types of vegetables.

The main ingredient in making sego gono is rice with various supporting ingredients such as vegetables, anchovies and also grated coconut. Obviously, with various mixtures of ingredients, sego gono has diverse textures when eaten. Fluffy rice mixed with small anchovies tends to be a little tough, boiled vegetables and soft grated coconut produce different textures in one. However, when all these ingredients are mixed together, it is relatively easy for many people to consume because the mixed dishes require an unneeded act of eating the dish separately.

At Papringan Market, sego gono is always served warm. It is heated using a steamer made from woven bamboo in the shape of a cone beforehand. For this reason, buyers can experience the utmost pleasure of sego gono. The rice in sego gono has its own characteristic, unlike the usual white rice, the color of rice in sego gono changed into a brownish white color due to the mixture of spices that were used. The added green-colored vegetables made the dish have more color, as its color contrasted the brownish white color. Even though the colors that are present in sego gono are contrasting with each other, the dish still looks somewhat dull since their color does not have a deep hue to them.

This dish has its own characteristic where it is made with Lembayung as its main ingredient and it is served without using MSG. Unlike sego gono at Papringan Market, sego gono at Pekalongan use jackfruit as an added ingredient.

SOTO AYAM KAMPUNG



soto is a soup-like dish characterized by spices, meat, bean sprouts, and usually served with perkedel (potato cakes). Soto is a cross-cultural creation between Indonesia and China. Gradually, soto has undergone many regional cultural modifications and the soto present at Pasar Papringan is chicken soto which has its own characteristics based on the creations of the seller (Budiyanto, 2013).

Budiyanto (2013) also said that soto has various types spread across the archipelago. This is related to the herbs or spices owned by each region to make soto dishes, so that each region has its own characteristics, such as those sold at Pasar Papringan.

No special technique is required to make this soto, simply by mixing various spices and free-range chicken that are boiled together to produce a delicious soto soup. The vegetables and vermicelli are boiled separately to maintain the quality and texture. Side dishes such as potato cakes are simply fried until browned. When ready to serve, the rice, vegetables and vermicelli are served in a bowl and then doused with the warm soto soup.

The appearance of this soto emphasizes traditional elements, with the use of coconut shells as bowls. The soto is served with rice, rice vermicelli, shredded free-range chicken and the soto sauce. To complete the dish, the soto is served with celery slices, orange slices and fried shallots on top. Apart from sweetening the look, these two ingredients can enrich the flavor of the soto.

Spices and turmeric produce a soto soup that has a distinctive flavor. Not to forget, the stewed free-range chicken enhances the savory taste of the soup. Despite not using MSG, this soto can have a strong salty, savory, and delicious taste. This comes from the abundant use of spices and free-range chicken. The soup is light and refreshing on the tongue, yet has a strong flavor.

The distinctive aroma of soto wafts through this soto stall at Pasar Papringan. Aroma of soup comes from the spices used with a distinctive turmeric aroma. The mixture of spices with the stewed free range chicken can create a real savory aroma. The addition of orange juice as well as celery and fried onions can also produce a refreshing aroma. This soto ayam kampung has a light broth. This is quite different from soto lesah, which is made using additional coconut milk for the soup, resulting in a thicker and more concentrated texture. This soto tends to taste fresh and light in the mouth. The lightness of the soup goes well with the chewiness of the vermicelli and the softness of the shredded free-range chicken.

Soto is synonymous with hot soup when served. Similarly, with this kampung chicken soto, the soup is always heated in a cauldron on a charcoal stove. Visitors can witness how the soup is boiled directly. Across Indonesia, soto has a variety of variations ranging from different colors in each region. This is because the ingredients and seasonings used are different. Soto generally uses the main spice turmeric, which is a yellow natural coloring agent. For this reason, soto tends to have a yellowish color. This is the case with Pasar Papringan's soto ayam kampung. The soup is clear with a tinge of yellow, but tends to be pale and not too thick. Other supporting ingredients such as cakes, fried onions, and sliced celery leaves create a contrasting color, giving a more diverse combination of colors in one bowl of soto.



Nafi (2019) mentions that lesah is derived from the Javanese word lesah, which means a person who is tired, then sits down to relax for a moment so that the body becomes better and fitter again. There are many soto lesah stalls that used to be lesehan stalls on the side of the road. Interviews with seller also revealed that the soto lesah sold at Pasar Papringan is a derivative recipe and creation of Pasar Papringan.

Soto was born from a variety of cultural acculturation from various regions so that it has many variations, one of which is soto lesah.

The rich flavor of Soto Lesah is inseparable from the special spices used, and the soto lesah sold at Pasar Papringan is no exception. Cinnamon, Javanese chili, cloves become complementary spices in addition to tumber, candlenut, onion, salt, sugar and so on to make the taste even more delicious. Likewise, the meat used is not just any, namely using free range chicken. All the spices and coconut milk are boiled together to produce a delicious soto lesah soup. Combined with warm rice, vermicelli, bean sprouts, and shredded free range chicken, it offers a fresh and savory taste.



SOTO LESAH

Actually, soto lesah has almost the same appearance as soto in general. Yes, the rice is doused in soto gravy complete with shredded chicken, celery, bean sprouts, and fried onions on top. The unique thing about this soto lesah is that the yellow sauce is mixed with coconut milk, resulting in a slightly different look from other soto that has a clear yellow sauce. The soto is served in a bowl made of coconut shells and clay, giving it a traditional appearance.



Soto lesah has a characteristic that is more savory and creamy than other soto. The combination of spices gives rise to an unusually strong spice flavor. The presence of various unique spices such as black chili can strengthen the taste of this soto lesah to be more unique. The addition of coconut milk makes this soto savory and creamy. Of course, all these flavors tend to have an inherent salty, savory and creamy taste.

Spices, turmeric, coconut milk, and free range chicken stew are the key to soto lesah's distinctive aroma. The main aroma of soto lesah comes from the combination of spices such as turmeric, cloves, coriander, Javanese chili, and etc. The fragrant and savory soup is formed from the stewing of free-range chicken and coconut milk. Not to forget, the presence of distinctive fried onions as a complement on top also contributes to enriching the aroma of this soto lesah.

Soto lesah has a wide variety of ingredients used, ranging from soup, meat, to vegetables. In general, soto lesah has a texture not far from other soupy dishes. The difference is that the soup tends to be a little thicker than other soto lesah. The meat is cooked together with the gravy, resulting in tender meat. The vegetables are also boiled to the right level of doneness, not too raw or overcooked so that the texture is not mushy when eaten. When served, this soto lesah has a warm temperature. The soup is always heated using a charcoal stove to keep the temperature warm when served. In Papringan market, the quality of the food sold is prioritized, so the warm temperature will maintain the quality of the food and can also be more delicious when eaten by visitors.

Soto soup generally has a yellow color that comes from natural coloring, namely turmeric. This is the same as soto lesah here, which also uses turmeric to produce a natural color. However, there is a slight difference in this soto lesah, namely the mixing of the soup with coconut milk which creates a thicker color, not clear yellow. This is what characterizes soto lesah.

The characteristic of this soto lesah with other soto is located in the clear sauce, the soto lesah sauce uses coconut milk which produces a thicker and more savory color typical of coconut milk.

LONTONG MANGUT



Mangut is a fish-based dish that is usually fried or smoked and cooked in a spicy coconut milk sauce. Mangut was originally famous for catfish mangut which was the main dish for kings in the palace (Nugroho, et.al., 2023). However, Sri Sultan Hamengkubuwono VII was willing to share the special dish recipe of the palace, that later catfish mangut slowly spread throughout the region so it became the typical Yogyakarta dishes with many variations. Not only catfish, mangut can be varied with other types of fish such as what is sold at Papingan Market.

Geographical influences have an impact on the raw materials used for cooking. The river, which is a natural resource in the Temanggung area, is one of the factors in making the lontong mangut dish. The quantity of the fish is uncertain, as it depends on how much it is yielded that day.

The seller told the story behind the innovation of the dish, which was started when her husband, who likes fishing on the river, brought home the fish that he had caught. The type of fish varies, according to the catch that day, though, wader fish are often used.

Mangut dishes are often found using smoked fish, whether from catfish, stingrays, beong, eels, etc. as the main ingredient. But with lontong mangut, the fish used is only fresh fish which is fried first, then cooked again with a mixture of mangut sauce.



Lontong mangut, as it is mentioned in its name, used lontong as the substitute of rice. Lontong is made by boiling or steaming the rice. Sambel goreng or fried chili sauce is added to create layers of flavor.

Lontong mangut is served on a plate made of dark brown clay. It is covered with a cut-up piece of banana leaf that acts as a base for the lontong mangut's sauce. The lontong is cut into several pieces and put as the first layer of the dish. Then, the fish and its sauce are poured on top of the lontong. Lontong mangut is served with crackers on top to add the taste and the visual of the dish.

Lontong mangut is a typical Indonesian dish that has a savory, salty, spicy and slightly sweet taste. The special spices combined with coconut milk create a distinctive savory taste. The addition of green chili peppers to create a spicy taste balances the taste between savory coconut milk, spices and fish. Apart from that, adding a little sugar harmonizes the taste so that the mangut sauce is even more delicious. Lontong, which is made from rice, also balances the taste because it has a taste that tends to be neutral like rice, though it has more fragrance from banana leaves that wrapped the lontong in its cooking process.

The used spices and chilies create a strong aroma when it is served. The coconut milk that takes up a large portion as the basic ingredient for the mangut sauce contributes a fragrant and savory smell. Lontong mangut at Papringan Market does not use smoked fish, so the aroma is leaning rather from the spices, the coconut milk, also the savory smell of the fried fish that are mixed with mangut sauce.



The fish that is used in the dish is fried beforehand, so it results in a crisp texture of the fish and does not break easily when it is cooked with mangut sauce. The outcome of the sauce is slightly on the thicker side since it has coconut milk in it. For the lontong itself, it has a dense yet soft texture since it is made from rice.

In order to provide delicious taste, lontong mangut sellers always serve dishes warm, not too hot or cold. This can be seen from the use of a charcoal stove which is always lit with a small fire in each cauldron of mangut soup. Temperature will be important so that buyers do not taste food that is cold or too hot.

Lontong mangut's sellers always serve the dish in warm temperature to make sure it is eaten in the most enjoyable temperature to bring out its delicious taste. The use of a charcoal stove that is lit with a small fire in each cauldron of mangut sauce can be seen as the way to keep the dish warm, since it is important to ensure the buyers eat it in the right temperature.

Mangut sauce has a brownish color as a result from the spices in the cooking process. Other than that, the use of coconut milk as its base provides a deeper color to the mangut sauce. Lombok ijo or green chilies also add color to this lontong mangut. From the little amount of color, lontong mangut does not have a striking color and tends to be a little pale.

Lontong mangut is rarely found anywhere else. In general, mangut is served with plain white rice. Lontong mangut in Papringan Market itself is a unique dish that can be found there. Besides the usage of lontong, fish that is used in the dish are from the yielded fish of the day. The uncertainty of the yielded fish is where its uniqueness lies.





SEGO GURIH

Sego gurih is a dish of rice cooked in coconut milk so it tastes savory, 'gurih' means savory. The sego gurih found at Papringan Market are all creations made at this market with their own characteristics. The ingredients used are based on natural availability around the village, such as rice, eggs and vegetables.

Sego gurih is a dish made by steaming the rice. Rice is boiled together with coconut milk to produce savory rice which is then steamed until cooked. After that, the cooked rice is molded using a cone-shaped banana leaf for each portion. The added side dishes include grilled satay and stir-fried vegetables as a complement.

Tumpeng is the first dish to flash in mind when the presentation of sego gurih is seen. The presentation of cone-like shaped rice is similar and resembles tumpeng in a rather smaller size of tumpeng served on a woven bamboo plate covered with banana leaf. Uniquely, the serving plate itself is also cone shaped so that the side dishes can be served without having to worry about it spilling over. The cone shaped rice is served with the side dishes circling around the rice, ranging from fried vermicelli, dried tempeh, anchovies, boiled eggs, and chicken skin or mushroom satay. With the added sambal cabai merah and hijau that beautifies the presentation.

As the name suggests, sego gurih has a rich, savory taste. Coconut milk is one of the main ingredients that creates this savory taste. This savory taste, which tends to be slightly salty, is then given a touch of sweet, spicy and sweet taste from the accompanying side dishes. Chicken satay, eggs, anchovies, vegetables and chili sauce are suitable accompaniments to be eaten with sego gurih. These variety of side dishes provide a touch that enriches the taste of this sego gurih.

Obviously, sego gurih has a different aroma compared to regular rice. Sego gurih, living up to its name, has a savory aroma that dominates this traditional meal. The aroma comes from the process of cooking rice together with coconut milk, pandan leaves and other spices. The rice, which has a strong aroma, is then combined with side dishes such as chicken satay, eggs, anchovies, vegetables and chili sauce which has its own distinctive aroma.

Sego gurih is rice that is cooked together with coconut milk and other spices, hence the texture is slightly different to ordinary white rice. It has the right density; not too hard nor too soft. When eaten, sego gurih's rice grains are naturally separated from each other, which makes the texture feel lighter compared to ordinary white rice. The combination of rice with side dishes also provides a combination of soft, tender rice and side dishes that tends to have harder textures.

Sego gurih is served with warm temperature. The rice is wrapped in banana leaves, where the temperature is kept at a warm temperature via a woven bamboo steamer before it is served to buyers. This method is used to maintain the quality of the sego gurih so it is not easily spoiled and to ensure the customer's experience of eating sego gurih.



Sego gurih is cooked using coconut milk which gives the rice a white color. Slightly different from udak rice which is brownish in color, this sego gurih tends to be cleaner white. There aren't many ingredients used, just rice, coconut milk, with a few spice leaves so that the white rice doesn't change color. The sego gurih looks beautiful served in contrast to the brown side dishes made from satay and green vegetables.

The sego gurih sold at Papringan Market has a unique shape, a cone resembling tumpeng in a mini version. This is a special attraction and characteristic that is rarely found in other places.

GABLOG PECEL



Gablog pecel is a food that consists of various boiled vegetables with pieces of rice that have been compacted and then doused with peanut sauce. Gablog pecel is a pecel dish that uses gablog as a substitute for rice. Pecel is a food that has existed since ancient times. Reporting from [kompas.com](https://www.kompas.com), UGM gastronomy expert Murdijati (2018) said that pecel became a food served by Ki Gede Pamahanan to Sunan Kalijaga, who interpreted pecel as leaves that were squeezed and taken water. Gradually, pecel became a dish that spread in various regions.

Gablog pecel is a creation of Pasar Papringan by utilizing existing natural resources. Need to know that pecel develops into several variations, one of which is pecel gablog which is sold at Pasar Papringan.

Gablog pecel is made by boiling or in Javanese terms, dikaru. Rice is boiled with coconut milk which is then steamed and pounded until soft, then molded in plastic and cut into squares to produce a dish called gablog. The cooked gablog is then paired with pecel of boiled vegetables.

At first glance, the appearance of gablog pecel looks the same as pecel in general, as well as vegetables wrapped in peanut sauce. However, what distinguishes pecel gablog from ordinary pecel lies in the accompanying ingredients. If in general pecel is enjoyed together with rice or noodles, pecel gablog is enjoyed with gablog, which is white rice that is pounded until smooth and then compacted.

The shape of the box is cut into several pieces, similar to ketupat and lontong that have been cut. Gablog is sliced into squares then topped with various vegetables and drizzled with peanut sauce. Gablog pecel is served on a plate with banana leaves. To enhance the appearance and strengthen the flavor, gablog pecel can also be served with crackers.

This snack has a strong flavor of peanut sauce combined with vegetables and gablog which tends to be neutral. Gablog has a bland, neutral rice-like flavor that balances out the strong pecel flavor. The pecel seasoning contributes a distinctive sweet and savory peanut flavor. The combination of the various ingredients becomes a collaboration that is unified, balanced, and feels right on the tongue.

Peanut sauce dominates the aroma that will be smelled when enjoying this gablog pecel. The fragrance of peanuts mashed with the addition of brown sugar, spices such as onions and other spices will be its own characteristic. This pecel will combine with gablog which tends to have a savory and neutral aroma.

Gablog pecel provides a slightly different texture to pecel in general. White rice that is mashed and cooked again makes gablog provide a solid, chewy, and soft texture experience at the same time when eaten. Fresh vegetables that have been boiled with the right level of maturity provide a soft texture and remain crunchy on the stems. The thick, liquid peanut sauce also adds texture to the peanuts, which are not all perfectly ground, leaving a slight crunch of the previously fried peanuts. Overall, pecel gablog offers a complex texture from soft, dense, chewy, to crunchy.



As a food that is practical when it is about to be served, gablog pecel consists of ingredients that have been cooked and prepared before the opening of the market event. Vegetables that have been boiled, cooked gablog, and peanut sauce that are ready to be served make gablog pecel room temperature or normal when served. Given that if heated continuously, vegetables will become mushy and lose their original texture and reduce their flavor. Even so, through this normal temperature, it does not reduce the pleasure of gablog pecel when eaten.

Dominated by vegetables, gablog pecel has a predominantly green appearance. The addition of gablog as a carbohydrate gives a new color, namely pure white, which comes from mashed white rice. The peanut sauce that covers the whole pecel makes gablog pecel wrapped in a brownish color. The gablog pecel dish consists of a combination of natural colors derived from fresh vegetables, gablog, and peanut sauce.

Gablog has a distinctive texture and flavor, suitable to be paired with pecel. If generally pecel is eaten with rice, this is a distinctive feature that gablog is used as a carbohydrate substitute for rice. The use of gablog is a different experience for pecel lovers who are used to using rice when eating it. The importance of using natural ingredients, without preservatives, and the combination of gablog with pecel makes gablog pecel in Pasar Papringan have its own image.





KUPAT TAHU

Kupat Tahu is a dish of rice 'kapat' compacted using banana leaves, 'tahu' tofu, bean sprouts and doused in peanut. In fact, there is no exact source on how to formulate the recipe for tofu, ketupat, peanuts, soy sauce, and various vegetables into a kupat tahu dish. However, in the book *Peranakan Chinese in Nusantara Culinary*, it is also mentioned that ketupat was introduced by Sunan Kalijaga. The kupat tahu is also believed to have influences from Chinese culture that can enter Indonesia.

Rukmorini (2021) mentioned that kupat tahu is popular in Central Java, especially Magelang. Around 1930-1980, the soy sauce industry developed rapidly, which is believed to be a factor for people to make and open kupat tahu businesses. Gradually, this culinary spread in various regions with their respective creations, one of which is Temanggung. Similarly, kupat tahu sold at Pasar Papingan utilizes the surrounding nature for its raw materials.

Kupat tahu has several main ingredients such as cabbage, bean sprouts, peanut sauce, and of course kupat and tofu. Kupat tahu is a food that is not cooked as a whole, but there are some ingredients that are fried, boiled, and left raw. As with the tofu and beans, both ingredients go through the frying process first. Bean sprouts are boiled to get rid of the languorous or unpleasant odor. Ketupat goes through a boiling process of rice molded into woven coconut leaves.

Meanwhile, the cabbage is left raw and cut into thin strips. The peanut sauce that has been fried is mashed together with various other spices such as onions, chillies, tamarind water, palm sugar, spices, and others. Next, the mashed spices are mixed with tofu, bean sprouts, and ketupat.

Tofu, ketupat, bean sprouts, and cabbage that have been cut according to portions are then served on a ceramic plate made of reddish-brown clay. On top, peanut sauce that has been mixed with various spices that have been processed before. As a flavoring and to enhance the appearance, fried shallots are sprinkled on top.

The sweet and savory peanut sauce dominates the taste of this kupat tahu. The liquidy seasoning absorbs well into every inch of the ingredients used such as tofu, ketupat, tauga and cabbage. The savory taste of peanuts, the sweetness of palm sugar is strengthened by the distinctive onion and spice seasoning. Tamarind water is added to balance the flavors and add a fresh sensation. The peanut sauce is then combined with tofu and ketupat, which have a neutral flavor, and fresh vegetables. This combination of flavors gives kupat tahu its distinctive savory, sweet, sour and fresh taste



The strong aroma of peanut sauce that is rich in spices makes kupat tahu has a distinctive fragrance. The savory aroma of peanuts combined with the fresh fragrance of tamarind water, vegetables, the sweetness of palm sugar, and the strong fragrance of spices complete the tempting aroma of kupat tofu. The combination of these various ingredients creates a distinctive aroma of kupat tofu that is synonymous with sweet and savory fragrance.

Kupat tahu is a dish that consists of various components. The difference in texture can certainly be felt when eating this traditional dish. The softness of the tofu, the chewiness of the rhombus, the crunchiness of the bean sprouts and cabbage, and the peanut sauce that tends to be liquid, not thick like lotek or pecel. It can be said that the peanut sauce in kupat tahu is a sauce for the solid ingredients used. This combination of textures comes together to create a balanced taste sensation.

All the ingredients used have been cooked before being sold at market events. For this reason, kupat tofu tends to have room temperature or normal when served. Even so, kupat tofu is still delicious to eat because kupat tofu is not a type of food that is served hot.

Overall, kupat tahu tends to have a pale color. The similarity between the ketupat, tofu, and bean sprouts makes the color look monotonous. However, the addition of green cabbage and brownish peanut sauce then gives a color pattern to the kupat tofu. To enhance the color, kupat tahu is served with a sprinkling of deep brown fried shallots.



SEGO JAGUNG

Sego jagung is a rice substitute made from corn, that is widely developed in Indonesia. According to Widiyanto (2023), sego jagung was originally consumed by the community as a substitute for rice. This is due to natural factors which then spread and developed until now. Sego jagung is also one of the traditional menus sold at Pasar Papringan.

Widiyanto (2023) suggests that one of the factors for people cooking sego jagung is that in ancient times, people were hit by a drought crisis, so corn was used as a substitute for rice. Gradually, sego jagung developed into a traditional food that is widely sold in markets, such as Pasar Papringan. The Papringan Market area, which sells and grows a lot of corn, also supports the making of sego jagung.

The interview results suggest that sego jagung is made by going through various processes. The harvested corn is ground into small grains, the husk is removed, soaked overnight, and then steamed. The cooked sego jagung will function like rice and can be served with various side dishes.

At first glance, a sego jagung dish looks like regular rice with side dishes on top. However, when viewed in detail, the rice part will look smaller, softer, similar to white fine grains. Because of its function as a substitute for rice, it is then topped with side dishes in the form of vegetables cooked in kluban, oseng tempe, and added peyek. Sego jagung is served on a banana leaf which adds to the traditional feel.





While rice tends to taste neutral with a hint of sweetness, sego jagung has a neutral, savory taste. This unique flavor of corn processing creates a distinctive savory taste. Although sego jagung has a more bland taste overall, the distinctive flavor of corn is not lost, creating an unusual taste.

The fragrance of corn gives this sego jagung a distinctive aroma. In addition, the savory aroma is also present in this rice substitute. As a side dish, kluban vegetable snack gives a fresh aroma of boiled vegetables along with the strong coconut spice seasoning. Oseng tempe also gives a sweet aroma and savory peyek adds to the variety of aromas of this traditional food.

The small grains of sego jagung have a smooth and chewy texture at the same time. When eaten, sego jagung does not feel as soft as white rice in general, but the sensation of sego jagung grains scattered in the mouth.

It does not require excessive effort to eat this sego jagung because the grains are small, making it easy to chew.

When served, the sego jagung is previously stored in a woven bamboo steamer so that the warm temperature is maintained. Sego jagung is then served together with side dishes that have been previously cooked to normal or room temperature. Therefore, sego jagung is served warm.

Although corn has a yellow color in its flesh, it is different with this sego jagung. sego jagung has a pure white color, like rice in general. This happens after processing the corn into sego jagung which makes it white. As a complement, the sego jagung is also colored with green vegetables and oseng tempe which is brownish because it is cooked with soy sauce




SEGO KUNING

Janwar, (2019) suggests that sego kuning was originally made as a form of gratitude to ancestors who were identical to the shape of a golden mountain. This color was then made by coloring the rice yellow which became a symbol of prosperity. With the development of time, sego kuning is not only intended as a traditional event, but also as a daily food such as in Pasar Paprangan.

Sego kuning was originally made identical to the shape of tumpeng which is closely related to the geographical conditions in Indonesia, which has many mountains so it is identical to the shape of tumpeng which resembles a mountain. One version is that it is believed that the mountain is where the ancestors (ancestors) reside so that many are made for traditional events.


Nasi kuning or sego kuning comes from rice cooked with a mixture of coconut milk and grated turmeric. The rice is boiled together with coconut milk and grated turmeric which is then steamed to produce cooked and fluffy rice. After that, the side dishes used such as omelet will go through the frying process and be sliced thinly into long and thin pieces of eggs. Meanwhile, the dried cassava will be thinly sliced and then cooked together with sugar and other spices until dry crystallized.

It can be said that sego kuning is one of the snacks that has an attractive appearance because it has many colors and a variety of side dishes. A festive appearance is achieved by serving sego kuning decorated with a variety of side dishes on each side. The sego kuning is served on a woven bamboo plate with banana leaves.



In terms of the rice, sego kuning is similar to uduk rice, except that sego kuning is added with turmeric which produces a natural yellow color. The use of coconut milk, turmeric and accompanying spices gives sego kuning its distinctive savory taste. The various side dishes also add to the flavor of this snack. Salty-savory is created by the omelet, sweet-savory from the dried peanuts, and sweet-savory from the dried potatoes. The combination of these various components creates a balanced combination of sego kuning flavors.

Sego kuning is cooked using coconut milk and other spices creating a savory rice fragrance. The aroma of turmeric used mixed with coconut milk, pandan leaves, and mixed together makes a distinctive aroma of sego kuning. With savory toppings of omelet, and the legit fragrance of dried potatoes melted into one.



Not much different from regular rice, sego kuning has a soft and fluffy texture. The difference is that the sego kuning cooked using coconut milk becomes more 'pera' or slightly firmer than fluffy rice. While fluffy white rice will stick together, the sego kuning tends to separate from each other. However, the sego kuning still feels tender and soft when eaten. The use of a soft omelette and the slightly hard and sticky dry potatoes from the sugar seasoning add to the variety of textures of a serving of sego kuning.

Sego kuning is served at room temperature or normal. This is due to the cooking process that takes place before the market event. The rice that has been cooked into sego kuning omelette, and dried potatoes and peanuts is already cooked beforehand without the need to warm it up every time. Even so, sego kuning is still delicious to eat.

Just like its name, sego kuning definitely has a bright yellow color that comes from the turmeric spice mixture. Turmeric gives it a natural yellow color that is quite strong. When served, sego kuning is paired with a pale yellow-brown omelette as well as dried potatoes and beans that are shiny brown in color. Green cucumber can also be added as a side dish.

LOTHEK

Zuniarti (2020) Lothek originates from West Java and emerged in the 1970s. At that time there was a British journalist who wanted to eat salad. However, because there were no salad vendors in the area, he took the initiative to make his own using simple ingredients and technology, or also called low tech. Sundanese people who are not familiar with the pronunciation then simplified it to lo-tek. Until now, lotek has developed into a food that is widely found in various regions, including Temanggung.

The choice of vegetables used in this meal are influenced by the season. During the rainy season, usually the vegetables used are vegetables called ramban. Whenever the dry season arrives, the usually used vegetables are mustard greens and watercress. The variety of used vegetables are according to availability in each surrounding natural condition.

Lothek is a dish containing vegetables and topped with peanut sauce as seasoning. The vegetables that are used include cabbage, ramban and mustard greens. Apart from that, there are additional ingredients such as tofu and peanut sauce. Vegetables that have been washed clean are then boiled and drained. The results of this stew are then mixed with peanut sauce to become a delicious lothek dish. This mixing process is carried out on a large mortar. The peanut sauce is made from fried peanuts, then diulek which means mashed in Javanese. It is mashed alongside other spices such as garlic, chili, galangal, palm sugar, and so on. Tamarind water is also added to balance the lotek's taste. The peanut sauce are first mashed on the mortar. Then when it is already grounded nicely, the boiled vegetables are added before both two ingredients are mixed thoroughly until the vegetable is evenly coated with the peanut sauce and ready to be served.





Lotek is served simply on a plate made of woven bamboo covered in banana leaves. The cooking process is easy too, vegetables are mixed together with peanut sauce until evenly mixed. The vegetables that have been mixed with the spices are then served directly on a bamboo plate and topped with crackers.

Sweet, salty, and savory are the main taste of lothek. The savory taste came from peanuts, the rich sweet taste came from brown sugar, and the other spices that unifies and binds the taste of lothek. Tamarind that contributes a hint of sour taste give the lothek a more balanced taste. The taste of the peanut sauce that is combined with bland boiled vegetables makes such a balanced flavor to the palate.

Given the main ingredient of lothek's peanut sauce is peanuts, it is only natural that it has a strong peanut aroma. This aroma is mixed with the spices that were used in the peanut sauce creates a distinctive aroma. Though, the aroma of peanuts and spices are balanced by the fresh aroma of the vegetables, tamarind, and lime that were used resulting in a distinctive strong aroma.

Various flavors and various textures makes a mouthful of lothek enjoyable. Boiled vegetables has a soft and tender texture yet still retain their fiber texture. The crunchy sensations on each bite come from the stem of the vegetables. Though the nuts are grounded, it still holds a slightly rough texture that compliments and adds variety of texture in each bite.



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KLEPON

Preparing the ingredients for this unique little cake requires patience, and so is the process of making the cake itself. Since klepon is a small sized cake and it must be made in a large quantity, undeniably it requires a lot of patience. Klepon is made from boiled pandan and suji leaves that later is mixed with sticky rice flour. The dough is then kneaded until it has a smooth texture before it is shaped into small balls filled with palm sugar. The last step of cooking it is to boil the dough balls, and after it is done cooking, the klepon is drained and smeared in grated coconut afterwards.

Klepon is a small, round shaped cake that can be eaten as its whole. As for the presentation of klepon, it is served on a circled banana leaf that resembles a small bowl. One serving portion consists of five klepons that were arranged neatly. Its small round shape that is wrapped in grated coconut gives an attractive visual.

The small green balls called klepon obviously have a sweet taste since palm sugar is one of their ingredients and the palm sugar is hidden inside the dough itself. The klepon's dough tends to have a bland taste if compared to the palm sugar. When eaten, klepon's dough and the palm sugar compliments each other's taste and give it a perfect balance, alongside the savory taste of the grated coconut.

Klepon is a small, ball shaped cake that is wrapped with grated coconut on top. The presence of the grated coconut adds a savory scent of coconut. Other than that, the ingredients that were used consist of boiled suji and pandan leaves that add a more complex and rich fragrance that mixes perfectly with the grated coconut. The said complex and rich scent creates a particular and distinctive aroma of traditional cake.

Klepon is made from sticky rice flour, hence it produces a soft and chewy texture. The uniqueness of klepon itself is that it is best to eat it in one go. It is not recommended to bite it in half, since the palm sugar is melted inside the dough. The palm sugar will burst inside your mouth when it is chewed, so it is best to eat it as a whole.

This traditional snack is usually served at room temperature. This is because the klepon must be ready to be served when the market opens. The cooking process is quite time-consuming, requiring klepon to be sold ready to be served straight away. Besides that, if klepon is served hot there is a risk of burning the tongue and mouth because the palm sugar inside is still hot.

Klepon is identical with its green color. The color is obtained from a mixture of suji and pandan leaves. The natural dye creates a bright natural deep green color. Inside, there is palm sugar that is dark brown in color. This traditional snack is then wrapped in white grated coconut. Thus, klepon is known for its unique characteristics of a snack that has natural ingredients.





YANGKO

Kuswanto (2018) states that yangko was originally known as the food of kings in the Yogyakarta Sunanate and Yogyakarta Sultanate in Kotagede during the Islamic Mataram era. Yangko became the sultan's food supply when guerrilla warfare because it can last a long time. Over time, yangko can now be traded in general until it becomes a traditional cake that is in great demand, as is the case at Pasar Papingan.

Yangko is made by kneading glutinous rice flour with boiling water mixed with white sugar, after which it is steamed until cooked. Once cooked, the dough is then given pieces of peanuts and brown sugar and then rolled, cut, then not forgetting to sprinkle with flour that has been roasted so as not to stick.

Yangko is a snack that tends to have a sticky texture that is wrapped in roasted flour on each side. At first glance, yangko is similar to mochi cake, the difference is that yangko is shaped like a rolled sponge cake cut into pieces of approximately 4 cm. The cut yangko are then served in rows on banana leaves.

This snack is synonymous with sweetness and a distinctive savory touch. The delicious mixture of brown sugar and peanuts in it gives a biting sweetness. The savory taste of glutinous rice flour brings a balanced combination of flavors in every bite.

The combination of the distinctive aroma of sticky rice flour and the mixture of brown sugar and peanuts in it becomes one unit. The sweet and legit aroma is created by the melted palm sugar inside. The peanuts and glutinous rice flour mixture offer a unique savory fragrance. The distinctive aroma of roasted flour sprinkles is also present in enriching the characteristic aroma of yangko.

The specialty of yangko lies in its soft chewy texture. The outer dough feels so chewy with a sprinkle of roasted flour on top to keep it from sticking when served. When bitten, the yangko will feel soft and slightly crunchy from the soft pieces of peanuts inside. This combination of textures gives a unique sensation in every bite.

This sweet snack tastes delicious when served at room temperature. Just like most other snacks on sale, yangko is ready to serve when the market opens. If served hot, the texture is still too mushy and requires cooling at room temperature to make it more enjoyable to eat.

Requiring no food coloring, this yangko is served without adding any coloring. The use of glutinous rice flour makes the yangko white with a little brownish in the center. This is due to the mixture of peanuts and brown sugar in it. This simple color is served with a combination of these two colors.





KLETHIKAN

Klethikan is a snack consisting of a variety of chips. There are more than 10 types of kletikan sold at Pasar Papringan. This food is one of the visitors' favorites because it is a snack that does not easily make you full and has a variety of flavors and textures.

Pasar Papringan is located in an area that has abundant natural resources, especially vegetables. Seeing the potential that exists, a variety of klethikans are made from ingredients that can be found in everyday life such as bananas, peanuts, coconuts, gotu kola, and etc. As we know, klethikan is a snack made by frying. All ingredients are cut into small pieces according to the characteristics of each ingredient, then dipped in mocaf flour batter and fried until browned. Klethikan is stored in blue iron jars and old-fashioned glass jars. The various shapes attract many visitors' attention to taste the various klethikan.

Each klethikan has a characteristic shape such as thin, flat, oval banana chips. There are also gotu kola leaf chips that still resemble the shape of leaves with mocaf flour dressing. Klethikan will be served in a cone-shaped banana leaf.

Each klethikan has different flavor characteristics according to the main ingredients used. However, overall, it will be dominated by savory flavors derived from mocaf flour. Salty and sweet are formed from the main ingredients used. The aroma is not too strong. The savory fragrance combined with the distinctive smell of the leaves or fruit used will blend into one. Sweet, salty, and savory cannot be separated from the aroma of this klethikan. Of course, one of the characteristics of klethikan is its crunchy texture. Mocaf flour contributes to the crunchy texture of klethikan, which is not hard when chewed. Leaf-based chips will feel lighter in the mouth than other chips.



RANGIN

Rangin is a sweet cake-like snack made from coconut. Rangin has different names in different regions. As well as gandos, pancong, bandros, and etc. It is believed to have existed since the 50s as an annual traditional cake for Eid, guest visits, proposals, and others (Nasution, 2018). The development of rangin cake continues to expand to various regions and is popular until it is sold at Pasar Papringan.

Some theories suggest that rangin originally came from Betawi as a result of foreign cultural acculturation, given its geographical location on the north coast of Java Island (Wibisono, 2020). Meanwhile, rangin is also believed to be a speciality of Demak. This matches the historical philosophy of Sunan Kalijaga and Raden Rattah Demak where Demak was once famous for its granaries and coconut trees and rangin flourished in the area (Nasution, 2018). Until now, rangin has grown rapidly in various regions of Indonesia that are rich in its main raw material, coconut, as is the case in Pasar Papringan Market.

Rangin is a market snack that is quite simple to make. This snack is made from a mixture of various ingredients such as sticky rice flour, coconut, and sugar. The ingredients are mixed together and then burned or baked in aluminum rangin molds. Rangin is baked for a few minutes until the dough is fully cooked.

A simple look characterizes this snack. The shape is similar to pukis, a semicircle with a solid volume of dough inside. The difference is that rangin is more visible in the grated coconut that dominates in the dough. These rangin cookies are served in a row on a banana leaf-lined tampah or baking sheet.

Savory and sweet are the main flavors in every bite. Kue rangin is dominated by grated coconut and a mixture of glutinous rice flour that brings a distinctive savory taste. This balance is created by adding the right amount of sugar and salt. Not using any additional flavors such as chocolate, cheese, and etc. This rangin cake comes in simplicity with a strong traditional taste.

Rangin has a base dominated by grated coconut which causes a distinctive savory aroma. The dough that is mixed from all these ingredients creates a savory and sweet aroma that blends together. The aroma feels more fragrant which is supported by the roasting process. Uniquely, the slightly sangit or burnt aroma from the baking process adds to the distinctive rangin fragrance.

This market snack has a dense texture, slightly crunchy on the outside but soft on the inside. The grated coconut gives the rangin a more rough and dry texture on the outside. But when we eat it, the soft and chewy sensation will feel a little contrasted with the outer texture.

Rangin is generally cooked immediately when a buyer arrives, however, at Pasar Papringan the rangin is already available cooked. The ready-to-eat rangin has a room temperature because the cooking process was done before the market was opened. Nevertheless, this rangin still tastes delicious to eat.

Looking at the ingredients, rangin tends to have a dominant white color. Coconut dough and glutinous rice flour both have a white color. However, during the baking process, the rangin will turn brownish due to the process.

Rangin in each region has its own characteristics. In Pasar Papringan, rangin is made based on ingredients that are formulated by themselves, such as glutinous rice flour. Glutinous rice is pounded by themselves and processed into rice flour that is ready to be used to make rangin. The natural ingredients made by hand are unique and maintain the quality of the food.

CETHIL



Cethil has existed since the ancient Mataram era as stated in Serat Centini (Supargo, 2019). Kuswanto (2018) revealed that cethil or also known as cenil is an alternative food when there was a shortage of rice in the past. Along with the times, cethil has become a traditional snack that is widely sold in markets, especially in Pasar Papringan.

Cethil is a snack made from tapioca flour. Using simple ingredients, cethil is made from tapioca flour mixed with hot water and natural coloring and then kneaded. The kneaded dough is then boiled and cut into small pieces and wrapped in grated coconut.

This snack has quite an interesting appearance. With beautiful natural colors, cethil is in the form of small pieces wrapped in grated coconut. The portion is not too large, making it suitable as a mouth-sweetening snack. Cethil is served on a banana leaf and given a bamboo skewer as a cutlery.

This snack is synonymous with sweetness. Basically, this cethil dough actually has a bland taste. However, in the presentation, cethil is sprinkled with granulated sugar or liquid palm sugar on top. The use of this type of sugar is according to the buyer's taste. In addition, a savory taste is also created in every bite, namely by the grated coconut that covers each side of the cethil.

At first glance, cethyl doesn't actually have a very strong aroma. The tapioca flour dough tends to be neutral in flavor. However, the cooked cethyl is then combined with the savory aroma of grated coconut and also the sweetness of liquid palm sugar sprinkled on top, so that cethyl has an aroma that tends to be sweet and savory.

This snack is famous for its soft, chewy texture. Boiled tapioca flour will produce a chewy and sticky dough. However, cethyl is made with just the right amount so that the cethyl remains dense yet chewy, soft and tender. In order not to be too sticky, cethyl is sprinkled with grated coconut on each side.

Cethyl is served at room temperature. This is because cethyl is a food that is ready to be served when the market opens and is not a food that requires continuous heat, plus its texture will become sticky if exposed to hot temperatures. Cethyl is actually better enjoyed at room temperature.

Colors are the hallmark of this traditional food. There are pink, green and white colors. All these colors come from natural dyes such as dragon fruit red, pandan green and suji leaves. The diverse and cheerful colors are the main attraction.



KETAN LUPIS



Ketan lupis is a sticky rice-based snack eaten with brown sugar. Reporting from the Indonesia Kaya website, it is stated that there is actually no definite data on how ketan lupis was discovered. However, some sources believe that ketan lupis has been around since the Dutch era, which has developed into food for various regions in the archipelago until now. Ketan lupis is one of the favorite snacks at Pasar Papringan.

Similar to ketupat, ketan lupis is cooked by boiling in a bundle of leaves. The difference is that Ketan lupis is made from glutinous rice wrapped in triangular banana leaves, then boiled until cooked. Ketan lupis is also eaten using grated coconut and palm sugar which is melted by boiling it with a mixture of water.

Ketan lupis has a unique shape, a solid triangle with volume. When served, ketan lupis is topped with grated coconut and brown sugar as a sweetener. Ketan lupis is served on banana leaves made into pincuks or cones.

The legit sweet taste is one of the dominant things about this ketan lupis. In fact, ketan itself has a bland taste, tending to be savory typical of sticky rice. However, when served together with brown sugar solution, ketan lupis becomes a sweet and savory dish. The savory taste also comes from the grated coconut sprinkled on top.

Ketan lupis made from glutinous rice has a distinctive savory aroma. In addition, the cooking process that uses banana leaves as a wrapper will exude a distinctive aroma of banana leaves that is soothing. Ketan lupis is served with grated coconut and brown sugar solution that will create a blend of savory and sweet aromas.

Chewy, soft and slightly sticky is the description of the texture of ketan lupis. Boiled glutinous rice wrapped in banana leaves will produce a dense but still soft and chewy lupis ketan when enjoyed. After being processed into ketan lupis, the glutinous rice no longer looks like the texture of rice or rice, but becomes a dense ketan lupis that blends together like ketupat or lontong.

Ketan lupis is a market snack that is served at room temperature. Before the market opens, the ketan lupis is already cooked and ready to serve. No need to reheat or re-cook, ketan lupis can be served immediately.

Glutinous rice actually has a white color like rice in general. However, in its manufacture using banana leaves, ketan lupis will turn green when cooked. The color is obtained from pandan leaves which produce a natural light green. When served, Iketan lupis is sprinkled with grated white coconut and combined with brownish brown sugar solution.

Ketan lupis sold here is synonymous with its unique appearance. Usually, ketan lupis will be served by cutting it into pieces like rice cake. However, at Pasar Papringan, the ketan lupis is packed in triangular banana leaves, making it look more beautiful and easier to serve because there is no need to cut it again.





Jali is a cereal plant that grows in Sumatra, Java, Kalimantan (Permatasari, 2019). On the island of Java, one of which is widely grown in the Temanggung area so that jali is utilized as a food ingredient, especially sticky jali. In the Papringan market, visitors can find this typical Temanggung culinary.

Jali is made from grains commonly referred to by locals as jali corn. The jali corn has gone through the process of drying, selep (grinding), then this corn is cooked by steaming. Jali is made by adding coconut milk, salt, and as a sweetener, jali is given sugar in the form of a food called enten-enten.

This traditional food has a simple appearance. Jali is shaped like grains of corn attached to each other. When served, the jali will be placed on a banana leaf with enten-enten sugar on top.

Similar to corn on the cob, jali has a distinctive savory taste. The addition of coconut milk in the cooking process also adds to the savory taste of this food. This savory-to-salty taste is then combined with the sweetness of enten-enten which will create a legit sweet taste.

The aroma that appears in this food is similar to the ingredients used, namely the savory fragrance of jali corn and coconut milk. Not to forget the additional sweet sensation of palm sugar in the aroma, giving a fragrant blend of traditional food.

This traditional food is shaped like corn kernels with a soft, tender and slightly chewy texture when eaten. Tend to be sticky, making this snack stick to each other. The grainy yet soft texture is easily accepted by all ages.

To keep it delicious, jali is served slightly warm. In storage, before serving to visitors, the cooked jali is placed in a cone-shaped steamer. This is to maintain the temperature and quality.

Jali has a pure white appearance. This color contrasts with its companion material, enten-enten, which has a brownish brick red color.



WAJIK KACANG IJO

Wajik is a sticky rice and brown sugar-based snack. This traditional food was recorded in the book of Nawaruci, since the Majapahit era (Kelik, 2016). Over time, wajik has developed to produce various types of wajik, one of which is wajik kacang ijo.

This wajik kacang ijo is not made using sticky rice, but as the name suggests, with mung beans. Wajik is made by soaking mung beans first. Afterward, the mung beans are steamed and then white sugar and coconut are added together. The finished dough is then ready for packaging. Wajik kacang ijo is beautifully packaged in colorful pine paper or oil. Wajik is packed in small conical sizes that have four sides, one as the base and the other three sides conical on top.

This traditional food has a distinctive sweet and savory taste of mung beans. The legit sweetness that comes from the sugar used is balanced with the savory taste of mung beans. A sweet and savory aroma dominates the aroma of this green bean wajik. Mung beans have a savory aroma typical of nuts that makes this diamond different from other diamonds made from sticky rice.

When eaten, the tender, chewy and soft textures become one in the mouth. The ingredients used are mashed together to produce a soft texture. In the midst of the softness, there are some mung bean seeds that have not been mashed perfectly which makes the green bean wajik have a textured sensation in the mouth. Wajik kacang ijo is a ready-made snack served at room temperature. This food has been made before the market event opens. When sold at the market, wajik kacang ijo is ready to serve.

Although the name is kacang ijo, it does not necessarily mean that this diamond has a green color. Green beans that have been processed and mixed with other ingredients will produce a brown color. The characteristics of this green bean diamond have a unique shape with attractive packaging. It is also made naturally without the use of additional coloring.



ANEKA GORENGAN

Gorengan are foods that are dipped in flour batter and then fried.. Gorengan were influenced by Chinese culture, which introduced frying techniques. Indeed, in ancient times Javanese people processed food only by boiling or steaming (Zulhendri, 2024).

These various Gorengan are made based on the wealth of natural resources available, such as utilizing cassava as a substitute for wheat flour, namely into mocaf flour. All Gorengan sold use mocaf flour which is made by the seller it self.

As the name suggests, these Gorengan are made by frying. All prepared ingredients such as spring rolls, tempeh, entho cothot, rolade, and so on are fried using hot oil in one large pan. For Gorengan such as entho cothot, which comes from cassava, it is steamed first, then pounded and shaped into rounds, and then fried. Various Gorengan have a similar appearance. This is based on the ingredients and the manufacturing process which have many similarities. The cooked fritters are then served in a row on a banana leaf basket.

Savory and salty is the definition of Gorengan. Uniquely, although made from mocaf flour derived from cassava, this snack does not necessarily have a cassava flavor. The mocaf flour that is processed into these fritters has a taste similar to wheat flour, which tends to be neutral and bland, suitable for a variety of foods, such as these fritters.

The combination of various ingredients produces a variety of Gorengan that tend to have a similar aroma, namely the savory aroma typical of Gorengan. In addition, each type has its own characteristics. As with fried tempeh that will give off a distinctive savory aroma of tempeh, spring rolls with savory eggs in it, and etc.

Fritters that have just been removed from the fryer have a crunchy texture. With every bite, you will get a crunchy sensation on the outside, and soft on the inside. The good news is that at Pasar Papringan, we will always get fresh Gorengan straight from the fryer, so the crunchiness of the texture is maintained.

At Pasar Papringan, Gorengan are fried directly during the market event. Visitors can directly see the process of making these Gorengan. Therefore, Gorengan are always served warm or hot. The pleasure of the sensation of Gorengan that is still hot can be obtained at Pasar Papringan.

The characteristic of Gorengan is that it has a light brown or golden yellow color. The use of oil that is always clean results in a beautiful Gorengan color. Perfect maturity also makes the Gorengan golden and tempting, not dark brown and black.

One of the uniqueness of this fritter is the use of flour, which uses mocaf flour. Flour that comes from cassava. The flour is made by the seller's own hands. The quality and distinctive taste attach an authentic element to this food.





NDAS BOROK

Ndas Borok is a typical Temanggung snack made from coconut.. Reporting from Media Center Temanggung (2021) and interviews, ndas borok is a typical Temanggung food that is popular with its name which means ulcers or diseases in the head. It is said that in ancient times ndas borok was a food supply for climbing Mount Sumbing because there was a ban on bringing rice. Foods that are allowed are cassava, coconut, and sugar which are then made into a food, namely ndas borok.

Cassava, sugar and coconut are foods that are easily found in the Temanggung region. In addition, these food ingredients can increase energy when climbing the mountain, supported by the myths attached to it before. Until now, ndas borok is a menu of Pasar Papingan that is rarely found elsewhere.

The main ingredient of this traditional snack is cassava. The cooking process is quite simple, which is steamed. The cassava that has been gently grated is then given a mixture of grated coconut and steamed until cooked. Not to forget the brown sugar on top as a sweet flavor.

Ndas borok is circular in shape and approximately one centimeter thick. The circular shape is then cut into 8 parts so that it is triangular, which can also be referred to as a Javanese pizza because of its similar shape. On top of it, there is melted brown sugar in a round shape.

Sweet and savory is the right combination in every bite of this traditional snack. Cassava has a distinctive natural sweetness which is then combined with the savory taste of grated coconut. In addition, legit sweetness is obtained from brown sugar sprinkled on top of the grated cassava and coconut mixture.

Although ndas borok has a fairly 'taboo' name, the aroma it offers is not. The aroma of steamed cassava combined with coconut produces a traditional aroma that is thick with savory and sweet characteristics. Added to that is the sweet, legit aroma that comes from the sprinkling of brown sugar on top.

When savoring ndas borok, you will feel the grated cassava and coconut that can still be felt in your mouth. Even so, we can still feel the softness inside. Ndas borok is a sweet snack that is fluffy, soft, and slightly sticky from the sugar on top.

With no need for reheating, ndas borok is a ready-to-eat snack served at room temperature. Ndas borok can be enjoyed at room temperature with more pleasure. This is because ndas borok that is still hot has a texture that is not perfectly solid.

Ndas borok which comes from a mixture of cassava and grated coconut will produce a similar color, which is white. However, during the steaming process, ndas borok is sprinkled with brown sugar on top which will slightly change the color. The brown color of the brown sugar will seep into the dough underneath which will cause the ndas borok to have a brownish white appearance.

This traditional food has a unique name, rarely heard in the community. Although it sounds like it has a negative connotation, it is because of this name that people are curious about this traditional food.



Wedang pring is a new creation which was made because of the natural resources of bamboo that has potential at Papringan Market. Wedang pring later became a menu item when the Papringan Market was founded, as it is a culinary creation that was formed at Papringan Market. Acknowledging the possibility of the bamboo, the head of Spedagi community and the initiator of Pasar Papringan had an idea to make a drink based on the bamboo's juice. There were many experiments to produce this drink before it could be sold as it is now.

Young bamboo were harvested and cleaned before it was ready to be processed into wedang pring. The manufacturing process is not complicated as the cleaned bamboo is then blended with water. It is served with melted rock sugar that was mixed with honey, cloves, and cinnamon beforehand.

This unique drink is served in a clear glass of 200ml and buyers can immediately see the color of the drink. At a glance, it is similar to melon syrup, though a little thicker in consistency. To enhance the visual of the drink, it is also served with a stick of lemongrass.

Wedang pring offers a distinctive taste compared to other beverages. The taste tends to be fresh with a sweetness that came from melted rock sugar and honey. There is also a hint of astringent taste that is the characteristic of wedang pring which came from the bamboo. In addition, wedang pring also contains spices from cloves and cinnamon that enrich the taste.



WEDANG PRING



The aroma of wedang pring is similar to the smell of foliage. The scent itself is not unpleasant, rather it brings out the refreshing aroma of the drink. The cloves and cinnamon's aroma are known as a very potent one. The addition of spices balances the aroma of wedang pring.

Wedang pring is on a lighter side of beverages, it is light and easy to swallow as there is no residue for the after taste, like wedang jeruk or known as orange juice. The process of filtering the wedang pring solution that contains the spices and bamboo fibers before serving affects the outcome of the beverage.

Wedang pring can be served in two ways; hot or cold so buyers can choose according to their preferences. The hot one is suitable to drink whenever the air is on the colder side or whenever you feel unwell. Meanwhile, the cold one, which is served with ice cubes, is suitable when the weather is hot or simply as a mouth freshener.

When wedang pring is mentioned, the visualization of the beverage is not far from the image of a green bamboo tree. This beverage has a light green color that came from the main material itself; bamboo. Even though there are mixed spices, it remains the same color as the bamboo's juice.

Wedang pring is a unique and creative beverage that can only be found at Papringan Market. The idea of bamboo trees processed into a drink is definitely a new discovery and that intrigues the visitors. Apart from that, wedang pring also has many health benefits like as a detox, to treat colds, and to treat coughs.

Reporting from fatmafritri (2021), it is known that dawet ayu is a famous traditional drink originating from Banjarnegara. There are various versions of the story behind it, one of which is that dawet ayu was once sold by a woman with a beautiful face, so it is known as dawet ayu until now. Along with the times, dawet ayu is widely sold in various regions in the archipelago, one of which has become one of the favorite drinks at Pasar Papringan.

Just like dawet in general, dawet ayu is made by dividing three main components, namely coconut milk, brown sugar water, and cendol. Coconut milk is made by boiling coconut milk, water, pandan leaves, and a pinch of salt. Brown sugar water is made in the same way, boiling palm sugar and water which is then mixed with small cubes. Meanwhile, cendol is made from a material such as hunkwe or a mixture of rice flour, tapioca which is cooked until thickened and molded with a sieve under which there is cold water so that cendol is immediately printed like thickened water granules. Then when it is time to serve, the three components are mixed together.

Dawet ayu is served using coconut shells as the glass. Cendol is poured with coconut milk and brown sugar solution. All the ingredients are mixed together without using any technique or decoration. This unique, classic and simple presentation preserves dawet ayu as one of the traditional drinks in Central Java.



DAWET AYU

Looking at the ingredients used, dawet ayu has a sweet, legit taste of palm sugar. The combination of jackfruit as a complementary ingredient also contributes to the sweet, strong and distinctive flavor of jackfruit. Coconut milk and cendol are used to balance the flavor because they have a neutral taste without added sweeteners. The combination of the ingredients used presents dawet ayu with a balanced and light taste in the mouth.

When smelling dawet ayu, two aromas dominate. First, the coconut milk used brings out the distinctive smell of boiled coconut milk along with the fragrance of pandanus leaves. Then, because jackfruit is used, the yellow-colored fruit gives off a fairly strong aroma, combined with the fragrance of palm sugar.

The fresh coconut milk that tends to be liquid, not too thick, makes dawet ayu a quite refreshing drink. Combined with cendol made from rice flour, the resulting texture is chewy, soft, and easy to chew in the mouth. Although it looks like it uses small cendol and a lot of it, dawet ayu is easy to drink because of its soft texture that is easy to swallow.

Unlike dawet anget, dawet ayu is served at normal or room temperature. The cooked coconut milk is served immediately without the need to be warmed continuously. If visitors want to enjoy cold dawet ayu, the seller provides ice cubes to add. Visitors can freely choose to enjoy dawet ayu at room temperature or cold with additional ice cubes.

Different from dawet ireng which is in accordance with its name, ireng (black). Dawet ayu is identical to the green color of cendol. Of course this color comes from natural ingredients, namely pandan leaves and suji leaves. Both plants can produce a natural green color that is safe as a food coloring. The white coconut milk mixes with palm sugar solution to produce a brownish-white dawet sauce. Not to forget, there is the addition of jackfruit cut into small yellow pieces. The dominance of green, white, brown and yellow in one bowl of dawet produces a beautiful and diverse color.



Rarely found in other places, dawet anget, or hot dawet especially can be found at Papringan Market. The story behind dawet anget is intriguing. It started when Mrs. Quratuk Khofifah's family has been making dawet anget for generations every first day of Eid al-Fitr because of the difficulty and limitation on having sugar to consume. Dawet anget then served to celebrate Eid al-Fitr and to please the visitors. Slowly, it became more known and this beverage is sold at Papringan Market since it is one of the buyer's great interests and high in demand among the other menu options.

Dawet anget was made as the result of people not having easy access to have sugar, so the comedian's family took the initiative to make this sweet-tasting drink. Temanggung's colder temperature is also one of the reasons why this beverage was made.

The dawet itself uses sticky rice flour that is dissolved in water until maximum temperature. The mixture is then molded onto a dawet mold that has been filled with cold water beforehand so the dawet grains can be molded. The coconut sauce is made from a boiled coconut milk, water, and pandan leaves to make it more delicious. Palm sugar is also added by dissolving the palm sugar into a sugar solution as a sweetener.

Coconut shells are used to serve dawet anget, its presentation is very simple. Dawet grains are doused with the coconut sauce and palm sugar solution. This beverage are practically served with simple traditional elements.

DAWET ANGET





If there is one word to describe dawet, sweet would be the best fit. The solution of palm sugar makes up for the blandness of the dawet grain; the combination of coconut milk also adds richer taste to this beverage. Using a charcoal stove to keep its freshness, it does have a distinct taste and sensation that differs from others.

Savory scent from the coconut milk is very alluring. Furthermore, the rich and sweet aroma of palm sugar alongside the fragrant smell of pandan complete this beverage. The temperature of this beverage made the ingredients live up to its full potential in terms of scent.

Dawet anget is made from coconut sauce plus dawet that can be called cendoll. The dawet itself has a chewy texture that came from sticky rice flour, and the coconut sauce is on a thicker side yet still feels light on the tongue. The combination of both leaves a satisfying sensation of soft, chewy dawet grains and a fresh coconut sauce.

Just as the name suggests, dawet anget is served anget, which means in a warm temperature in Javanese. Usually, the sauce is heated on a stove with burning charcoal to keep the temperature warm. This is where the uniqueness lies since in other places, dawet is served with ice. The warm sensation is suitable to drink in the cold morning atmosphere in Temanggung.

In general, dawet has a green color and is made from suji leaves. However, dawet anget is a little different. The color is natural white from glutinous rice flour which is not added with any coloring. The white coconut milk mixed with palm sugar makes the sauce tend to be brownish in color.

Dawet anget that is served in warm temperatures is a characteristic in itself. The bottom line is that dawet is often served as a cold drink, not warm. This is a unique thing that is rarely found in other places.

Reporting from Suara Merdeka online (2023), dawet ireng originally came from Purworejo, sold to farmers in the fields. As time goes by, dawet ireng is widely marketed.

Dawet ireng is made from merang ash which comes from rice / straw which is burned to produce black ash. The use of merang ash is supported by Java Island which has a lot of rice farmland so that it produces a lot of straw. Gradually this recipe was passed down from generation to generation in various regions until it became one of the favorite drinks at Pasar Papringan.

Dawet ireng actually has a manufacturing process that is almost the same as other dawet, namely the dough that has been boiled or cooked will be filtered into small cendol shapes. After that, the cendol is served along with coconut milk and sugar water. The difference is, dawet ireng is made with a mixture of merang ash which makes dawet ireng have a black color.

Dawet ireng is served like dawet in general. Coconut shells are used as serving cups from dawet ireng. The black cendol is doused with coconut milk and also a brown sugar solution as a sweetener. Presentation that looks simple but still appetizing.



DAWET IRENG

This traditional drink is synonymous with refreshing sweetness. The tasteless taste of cendol combined with the savory coconut milk and palm sugar makes this drink have a fresh sweet taste. The sweetness is light in the mouth and has a balanced blend of savory coconut milk.

Dawet ireng has a distinctive aroma with a savory fragrance from coconut milk. In addition, there is also a legit sweetness that comes from the palm sugar solution. The combination of the two aromas blend into one with a pandan fragrance that gives a distinctive soothing touch.

Cendol dawet ireng is made from rice flour which produces a soft and chewy texture. This texture can be felt from the cendol which is in the form of small spheres, feeling so soft. When enjoying it, we will feel a chewy sensation combined with the freshness of coconut milk and brown sugar.

Adjusting to the wishes of the buyer, dawet ireng can be served at room temperature or cold. Basically, dawet ireng has room temperature before being served to the buyer. However, if you want it fresher, just add ice cubes in the serving.

As the name implies, dawet ireng has the characteristic of dawet ireng color or in Indonesian which means black. The black color is obtained from merang ash which is a natural black dye. When served, the black cendol is poured with white coconut milk and brownish palm sugar water.





KOPI

According to Gumulya, et.al., (2017) coffee began to enter Indonesia during the colonial period of the 16th century. Over time, the coffee commodity developed into a coffee drinking culture that is inherent in Indonesian society. Socialization activities such as hanging out and chatting which are part of people's culture during free time can be filled with drinking coffee together. At that time, the coffee that was often found was brewed coffee, which was ground coffee brewed directly with hot water.

Based on the interview, the coffee that are sold comes from the slopes of Mount Sindoro. This is influenced by Papringan Market's location, Temanggung, a city that has enormous natural resources, and coffee is one of them.

The coffee served comes from coffee beans that have been ground into ready-to-brew powder. Based on the menu, ginger coffee, V60 and milk coffee are all made by brewing with hot water or using the dripping method. This process allows the coffee to drip little by little from the filter or filter used. The coffee grounds are placed on a particular filter and then poured with hot water. The dripping water is the result of coffee drip which will produce coffee that has a sharper taste and free from dregs.

At Papringan Market, we can find the coffee served in small old-fashioned tin cups. This drink is brewed from a simple manufacturing process that is carried out directly on site. Old school tin glasses with white, floral patterns, blue lined edges, or even light green on the body of the glass that has a handle for its easier use. The traditional appearance with a touch of old tin glass brings an impression of simplicity and nostalgia.

The coffee used at Papringan Market is Arabica and Robusta coffee. Both types have their own characteristics. Robusta is famous for its bitter taste with a sharp coffee character. The caffeine contained in this type of coffee is high and the sugar content is low. Meanwhile, Arabica has lower caffeine levels and higher sugar content. Compared to robusta, arabica has a milder taste. It is less bitter and more sour than robusta.

Here, we can find a coffee menu like V60 which will taste lighter, but the taste of the coffee is much sharper because of the dripping process which will remove the coffee grounds. Ginger coffee will bring out the sensation of the warm spicy taste typical of ginger in one cup. The last one, milk coffee, offers a taste of a mixture of bitter coffee combined with savory milk which feels lighter, creamy, and sweet in the mouth.

These two types of coffee have their own distinctive aroma. Robusta has a sharper fragrant sensation with a hint of bitterness. Meanwhile, Arabica has a lighter, sour, sweeter, fresh aroma, like a mixture of fruit scent. From the menu, ginger coffee offers the sensation of a spicy, sharp aroma, with the distinctive fresh sensation of ginger. V60 coffee smells lighter and fresher, though the aroma depends on the coffee bean that is used, whether it is robusta or arabica. Meanwhile, milk coffee will give off a combination of the aroma of coffee and milk which has a savory and sweet aroma.





Once brewed, coffee has almost the same texture. By dripping or filtered, the coffee tend to be lighter in the mouth because the coffee grounds content has been reduced. Likewise, coffee mixed with milk will produce a thicker and more pronounced texture creamy in the mouth.

When serving this coffee, hot water is usually used with a brewing temperature of under 1000 Celsius. This method is used to maintain the quality of the coffee as to avoid the bitterness of the final product. Moreover, if visitors want iced coffee, the seller can serve the coffee by adding ice cubes before serving.

There are not many differences in these two types of coffee. Arabica has a lighter color if it is compared with robusta which has a darker color. When it is processed, V60's finished product has a dark brown color yet still lighter and without dregs. On ginger coffee, the additional ginger does not really affect the color of the coffee itself whereas milk coffee has a combination of dark brown from the coffee and the white from milk which makes a tempting light brown color.

The differences in taste, color and planting process give robusta and arabica coffee its own character. This coffee is originally grown in the surrounding area, like on the slopes of Sindoro, which is not far from Papringan Market's location. The authenticity of the coffee is a part of its character as it is produced and harvested using the existing natural resources in the surrounding area.

Wedang Tape is a traditional drink made from tape and ginger water. According to the official website of Grudo Village (2023), sticky rice tape is a popular traditional snack in Java. Usually, this food is served during traditional ceremonies, Eid, and other celebrations. Meanwhile, wedang tape is one of the creations of the community to consume glutinous tape in a different way.

Wedang tape is made based on the location of Pasar Papringan which is in a cool, cold area that is suitable for drinking warm drinks such as wedang tape. The glutinous rice used is not far from the surrounding area.

Making wedang tape goes through various processes. Tape itself is made from fermented glutinous rice. Glutinous rice that has been steamed, washed, then washed again and let stand for about three days until it ferments into tape. After that, to become wedang tape, the finished tape is then poured with a mixture of boiled ginger water and palm sugar as the sauce.

Wedang jahe is served in a glass made from coconut shells. Tape wrapped in banana leaves is then placed into the coconut shell and poured with ginger sauce. This appearance is fairly simple and straightforward.

Tape as a whole has a sweet taste. In addition, tape has a slightly sour taste and a distinctive alcohol flavor resulting from the fermentation process. Wedang tape then has a unique flavor with the combination of the slightly spicy, strong taste of tape and ginger water, and the sweetness of palm sugar. This combination gives wedang tape a strong flavor that comes from each of its ingredients.



WEDANG TAPE



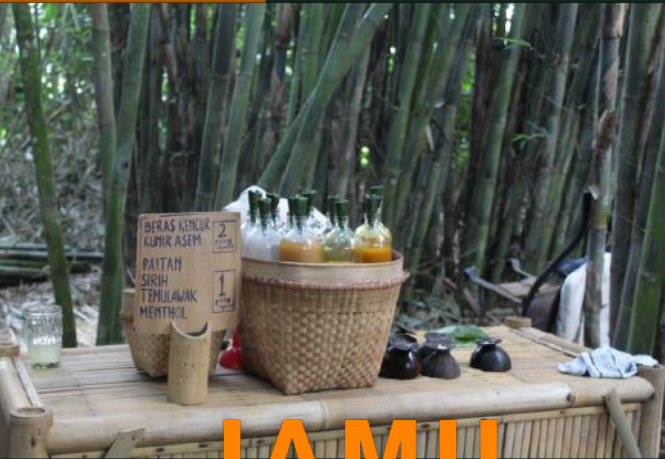
When drinking wedang tape, the first thing that comes to mind is the fragrant ginger and sour aroma of alcoholic tape, which is quite strong on the sense of smell. Ginger itself has a distinctive aroma that is spicy yet soothing. Meanwhile, the tape smells sour, sweet and fragrant, typical of fermented foods. A unique blend of traditional drinks at Pasar Papringan

This drink has a blend of two textures. First, the tape itself has a rice-like texture that is slightly harder, watery, but still soft when eaten. Meanwhile, the tape is combined with a ginger sauce that is liquid, light, and refreshing.

Wedang tape is one of the hot drinks available at Pasar Papringan. The ginger sauce used will always be served warm because it is always heated on a brazier every time. This is done so that the temperature is maintained which makes this drink more delicious to enjoy warm.

Slightly different, sticky rice tape is generally light green in color. However, at Pasar Papringan, they try to maintain the authenticity of the glutinous rice tape which is not given additional coloring, which is white. The white color of the tape is combined with clear ginger sauce with a brownish tinge. This ginger sauce is similar to the clear and brownish ronde sauce which comes from boiled ginger and palm sugar.

The characteristics of wedang tape can be seen from the making of tape that does not use additional coloring. In addition, the sauce that uses ginger sauce is a characteristic that is not found elsewhere.



JAMU

Jamu is an herbal drink made from various spices. Launching from Kemenparekraf (2024), it is known that jamu has existed since the Mataram Kingdom era. This is evidenced by the discovery of illustrations similar to the making of herbal medicine in the reliefs of the temples and inscriptions. This culture of drinking herbal medicine is made to treat various diseases that have been passed down to this day.

Based on a literature study by Kemenparekraf (2024), Indonesia has abundant spice resources. This makes it rich in raw materials for making herbal medicine. There are thousands of plant species that can be used as raw materials for making herbal medicine. Likewise, Pasar Papringan utilizes the availability of herbal plant raw materials that can be made into herbal medicine. Different types of herbs have their own cooking methods. However, overall jamu is made in various ways such as pounding, grating, squeezing, or boiling.

Jamu is a traditional drink that is served simply. This drink, which has a variety of health benefits, has a characteristic appearance in each type, such as color, concentration of viscosity, and etc. Overall, jamu is stored in glass bottles covered with banana leaves. When the jamu is served to customers, it is poured into glasses made from coconut shells.

When it comes to taste, jamu is a drink that has a wide range of flavors, from sweet to bitter. Beras kencur has a distinctive flavor of kencur combined with mashed rice, tending to be sweet and a spicy sensation in the mouth and throat. Paitan herbal medicine, just like its name, has a strong bitter taste. While betel herbs, tend to be slightly bitter with a spicy sensation typical of betel leaves. Jamu temulawak has a unique combination of flavors from the distinctive taste of temulawak which is slightly bitter, bitter, but there is a sweet sensation in itself. Slightly different from other herbs, menthol herbs have a strong, sharp, and slightly bitter mint flavor in the mouth.



Each of these herbs has its own characteristic aroma. Beras kencur jamu exudes the fragrant aroma of kencur and soothing rice. Kunir asem offers a fragrant turmeric smell with a refreshing sour aroma when smelled. As the name suggests, jamu paitan has an herbal aroma of various herbal mixtures, which has a bitter sensation in the nose. Meanwhile, jamu sirih has a tart aroma typical of boiled leaves with a bitter sensation. Jamu temulawak has a sharp aroma with a slightly spicy and bitter taste. All these aromas are obtained from the various spices used. Meanwhile, menthol herbs will emit a strong mint aroma with a slightly spicy sensation.

Each herbal medicine has its own concentration of viscosity. Beras kencur, which contains mashed rice, will have a denser water concentration than other herbs. However, if left for a while, the Beras kencur will settle between the kencur water liquid and the rice. For this reason, if you want to serve the Beras kencur, it must be shaken first so that it is evenly mixed.

This rich traditional drink is served at room temperature. Made before the market opened, jamu is a ready-made drink that can be drunk immediately. No need for warming or adding ice, this drink is still delicious and nutritious.

Jamu has various colors according to the ingredients in it. Like Beras kencur, this drink has a light grayish brown color.

This comes from the content of the combination of kencur and mashed rice, making the resulting color tend to be intense. Kunir tamarind is characterized by a dark yellow herbal medicine, this color is obtained by turmeric as a natural yellow dye. Paitan, which comes from sambiroto leaves, produces a dark green color that when viewed tends to lean more towards jet black. While betel still has a tinge of green-brown color. Temulawak has a color that is almost similar to Beras kencur, the difference is that this herbal medicine has a brighter color.



SOP BUAH

Sop buah a drink consisting of various fruits in a sweet coconut milk sauce. Based on the results of a literature study on the Garut Info website (2023), sup buah is believed to have originated from the creation of ice traders in West Java who were sold around the 1990s. This drink was then widely spread in various regions in Indonesia.

Pasar Papringan does not use fruits that are in season. The use of fruits is chosen with fruits that are easily found in the market at any time.

The process of making sup buah is quite simple. The fruits are washed and then cut into small squares. The soup comes from coconut milk that is boiled until cooked. All the ingredients are then mixed according to their respective doses with syrup added to sweeten and enhance the color appearance.

It can be said that sup buah has a beautiful and appetizing appearance. Why not? Colorful fruits are mixed with jelly and also soup that has an attractive color. Various bright colors are blended together. The sup buah is beautifully served in a glass cup that clearly shows the contents of the sup buah.

Sweet and sour are the dominant flavors in this drink. Indeed, the ingredients used are ingredients with a sweet taste base such as syrup, agar-agar, and fruits. A refreshing sour taste is also obtained from pineapple. To balance the taste, coconut milk is also added which is tasteless and tends to be savory as the soup of this sup buah.

The first thing that smells of this drink is the aroma of freshness that comes from fruits. A touch of sweet, sour, and fresh aroma from the fruit used blends into an appetizing freshness. Not to forget, the savory aroma of coconut milk also colors the fragrant charm of this sup buah.

This sup buah offers a variety of textures in one serving. Each fruit used has its own texture character, such as soft, tender, and even crunchy. The agar-agar used also feels chewy and crunchy at the same time when chewed. This combination is a unique and refreshing combination, coupled with the thick coconut milk sauce that still feels light in the mouth.

The sup buah can be served at room temperature or chilled. Although this sup buah is actually better enjoyed cold, visitors are free to choose whether or not to use ice cubes, all according to their individual tastes.

Sup buah is a drink that consists of various pieces of fruit in it. Of course, natural colors will shine in one serving of this sup buah. Watermelon red, pineapple yellow, melon green, jelly white all mix together. The color variations are enhanced by the red syrup that dissolves in the white coconut milk, resulting in a pinkish color combination.



Wedang telang is a herbal drink that is widely developed by the community, one of which is in Pasar Papringan. Wedang telang is a creation made specifically as a menu in this market.

Wedang telang is made because the ingredients used are quite easy to find as they grow around the village. This drink is also one of the beverage creations at Pasar Papringan.

Making this beautiful drink is quite easy. The cleaned telang flowers are then boiled until they become a solution of telang flowers. After that, just by mixing sugar water, lemon water, and mint leaves, wedang telang is ready to be served.

Wedang telang is one of the best-looking drinks at Pasar Papringan. This drink offers a combination of two colors served in a small glass cup. When stirred, the two colors merge into one. Wedang telang is garnished with lemon slices and mint leaves on top.

Uniquely, this drink comes from a flower plant. In general, telang flowers have a mild, tasteless flavor, and a slight floral taste. This neutral flavor is then mixed with lemon juice to give a fresh and sour taste. Not to forget, the fresh sensation of mint leaves is also a cooler for this one drink. As a sweetener, wedang telang is added with sugar water. Overall, wedang telang provides a taste experience of drinking flower juice that is light, sour, sweet, slightly astringent, and fresh mint leaves.



WEDANG TELANG



In general, wedang telang does not have a noticeable aroma. The combination of telang flowers has a light floral aroma, combined with the fresh acidity of lemon and mint leaves. The refreshing aroma sensation is a combination that makes wedang telang a drink that has a refreshing aroma.

Light as water, that's how wedang telang is described. It's not thick nor does it have any sort of texture. It's a smooth and refreshing drink that washes over you with every sip. It's only the use of lemon juice that has a bit of unfiltered lemon pulp and mint leaves that add to the freshness of this drink.

Wedang telang basically has a neutral temperature or room temperature. However, this drink is more suitable to be drunk with additional ice cubes because the combination of sweetness, lemon acid, and mint leaves will feel more refreshing. However, the presentation of wedang telang is still in accordance with customer requests, which can be at room temperature or cold temperature.

In fact, telang flowers have a bluish purple color. Flowers that have been boiled will produce a dark purple color. In serving, there are two gradations of color in one glass, namely, purple telang flowers and yellow lemon water. The two solutions are then stirred together to produce a slightly bright purple color. The unique color becomes its own characteristic, different from other types of drinks.

Wedang telang sold at Pasar Papingan has its own characteristics. Bawasannya, each place can have its own characteristics or creations in serving wedang telang, there is no specific standard regarding the wedang telang recipe. Therefore, the use of lemon and mint leaves characterizes wedang telang at Pasar Papingan.





ES TEH & JERUK

Based on the official website of Kemdikbud (2021), it is known that tea first entered Indonesia around 1684, brought by German botanists. Through a long process, tea was then planted, traded, and became a tradition of drinking tea which has been passed down from generation to generation until today it is a popular drink spread across the archipelago.

Iced orange and tea is one of the favorite drinks at Pasar Papringan. Ice orange and tea are drinks that are commonly found in various places, making these drinks still much sought after. Tea is also synonymous with Pasar Papringan's location in Temanggung where there are many tea plantations.

The process of making iced tea and orange is quite simple. Tubruk tea or tea that is still in the form of dried leaves will be boiled into a thick tea solution which can later be brewed with additional warm or cold water. when it is time to serve, the tea solution only needs to be added with sugar, ice, and orange juice, and enough water. Next, the solution is stirred until the sugar and orange juice are completely dissolved and ready to serve.

Like any other iced tea, the iced tea and oranges here are served in a glass. The presentation is simple and easy to enjoy right away. The iced tea and orange is served in a transparent glass that will show the combination of tea, orange, and sparkling ice cubes together



Tea has a distinctive flavor of dried leaves, slightly astringent in the mouth. When drunk, the first taste is the freshness of the tea blending with the water, the sweetness of the sugar, and the sourness of the citrus with each sip. The aftertaste left in the mouth is slightly astringent and refreshingly sour from the orange. This combination gives a refreshing taste that can easily quench thirst.

The aroma of iced tea and orange is an alluring blend of the distinctive fresh fragrance of tea leaves with the sweet touch of sugar. Unlike teabags, this tea uses cong/powdered tea which has a stronger aroma. When brewed, the tea that has been boiled first will emit a soothing aroma. Coupled with a blend of citrus that has a refreshing sour aroma, it becomes one in every brew.

Iced tea is one of the favorite drinks at Pasar Papringan that can easily quench thirst because it is so refreshing. It feels light on the throat with its liquidy, light texture and leaves no residue.

As the name suggests, iced tea is served chilled using ice cubes. The cold sensation that sweeps down the throat defines iced tea and orange as a refreshing drink. While this drink is generally served chilled, diners can still opt for the no-ice or room-temperature options.

This drink has two options, iced tea and iced tea mixed with orange. Iced tea will offer a clear light brown color, not concentrated. Whereas if mixed with orange, the brown color will slightly change to a light yellowish brown.

Supporting Attractions

Supporting Attractions



Traditional Games

The games are egg-rolling, seesaw, rengen, and also swings which are all made of bamboo. The all-bamboo game attracts the memory of visitors to reminisce on childhood with simple games but the memory requirements.

Art Entertainment

While visitors enjoy food and games, the traditional atmosphere is supported by the melodious strains of Javanese gamelan played directly at the location. The gamelan music becomes the background music when visiting Pasar Papringan, creating a strong traditional feel. Visitors can also take pictures or play music together with the gamelan musicians who also come from the surrounding villages



Supporting Attractions

Supporting Attractions



Farm Animal

In order to represent Ngadiprono Hamlet, which has many resources, Papringan Market also has farm animals as one of its attractions. These animals are commonly cultivated in the local area and can be traded at this market. Visitors can find animals such as goats, guinea pigs, rabbits, and chickens.

Crops Product

The crops produced are mustard greens, chilies, tomatoes, long beans, and so on. The vegetables are beautifully packaged using bamboo baskets. The farm produce is sold fresh without any preservation process using artificial preservatives, completely straight from the local garden.



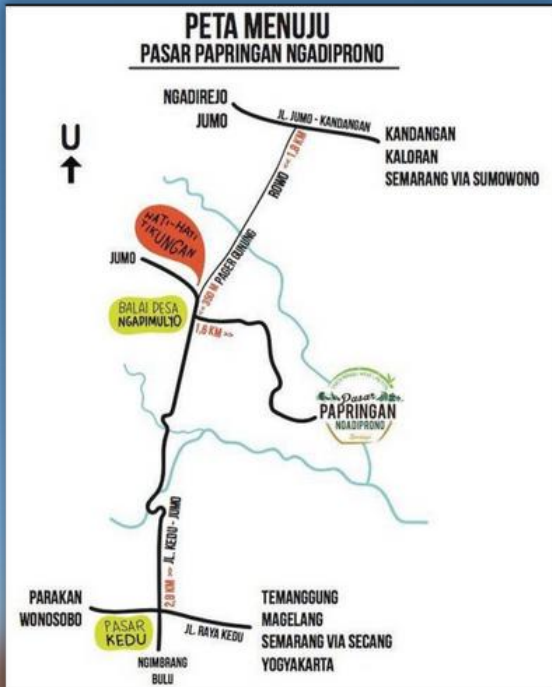
Supporting Attractions

Supporting Attractions



Craft

Bamboo trees have a myriad of benefits that can be utilized into various crafts, ranging from roots, stems, to leaves. Crafts from bamboo cannot be separated from the preparations of local villagers to be used as new business fields and attractions that can be sold at Pasar Papringan. These range from traditional children's toys such as otokotok, gasingan, to waste baskets and shopping baskets. All of these crafts are made directly from the materials to the craftsmen who come from Ngadiprono Hamlet where Pasar Papringan is located.



Accessibility

The location of Pasar Papingan in the middle of a residential area means that there is limited public transportation to reach the location. Visitors who want to use public transportation in the form of shuttle buses from the direction of Magelang which can only reach up to the Kedu area, after that they can use conventional motorcycle taxis or online motorcycle taxis. But for the return, it is rather difficult to find an online motorcycle taxi because the place is in a rural area. To make it easier to reach the location point and return to their respective places, visitors are advised to use private transportation.

The access road to Pasar Papingan is quite easy to reach. The paved highway with typical mountain climbs and descents provides a challenging yet enjoyable journey. After entering Ngadiprono Hamlet, the road is cemented, flat, and sufficient for one car to pass. The location of the market is also easy to find thanks to the many signboards and security guards who are ready to guide visitors to their destination.



Amenity

Toilet



- **Quantity:** There are approximately four toilets,
- **Location:** 10 meters away from the market exit, located in a resident's house.
- **Condition:** Squat toilet, clean and well maintained
- **Cost:** 1 pring (Rp2000)

Nursing Room



- **Quantity:** one room, approximately 1 X 2 meters.
- **Location:** In-market area
- **Condition:** Made of woven bamboo (gedek)
- **Cost:** free

Parking area



- **Quantity:** there is space for motorcycle and car parking
- **Location:** Motorbike parking on the street of residents' houses, car parking in the field 20 meters before entering the market location.
- **Conditions:** Extensive motorcycle parking, car parking is limited to vacant lots and roads.
- **Fees:** Motorcycle Rp3000, Car Rp5000

Money Exchange



- **Quantity:** There are two money changers, each with three sections: multiples of Rp2000, Rp20,000 and Rp50,000.
- **Location:** Market entrance
- **Cost:** 1 pring costs Rp2000, snacks range from 1-2 prings, heavy food 3-7 prings, drinks 2-9 prings, farm produce 1-6, and crafts 2-15 prings.
- **Payment:** cash & QRIS

Sink



- **Quantity:** approximately three sinks
- **Location:** Market entrance
- **Conditions:** Using a clay jug.



Priority Seat



- **Quantity:** there is seating space for the elderly, children, pregnant women, and people with disabilities.
- **Location:** Located on the left side of the inner market area
- **Condition:** chairs made of bamboo, elongated shape, can be used by more than 10 people.

ANCILLARY SERVICE



Pasar Papringan facilitates support as a form of fulfilling visitors' needs for a sense of security. It can be found that Pasar Papringan provides rules such as complying with health protocols, prohibiting smoking that can interfere with visitors' comfort, providing parking attendants, and the attitude of residents who always work together and are friendly

Rules

Residents attitude

Parking attendant

Accommodation

In Pasar Papringan, there is a homestay called Tambujatra that offers a unique experience with a typical village atmosphere because it uses local people's houses as accommodation for visitors. There are approximately nine houses that are used as Tambujatra Homestay, each house has its own characteristics, however, the standard facilities remain similar. Each house provides approximately two homestay rooms with a capacity of 1-4 people per room. Facilities provided include a bathroom, snacks, drinks, dinner with Papringan Market food menu, and pring coins that can be used for breakfast at Papringan Market. With complete facilities and home-like comfort, this homestay is an ideal choice to enjoy the beauty and uniqueness of village life, especially at Pasar Papringan.



ACTIVITY

Enjoying foods

Of course, the main activity when visiting Pasar Papringan is to taste the traditional food being sold. Visitors can find a wide variety of traditional foods that are now rarely found in public markets. Eat, drink, and enjoy the atmosphere of the bamboo forest in the shady countryside. Back to the village, of course, this experience can be a breath of fresh air in this increasingly modern era.

Buying with bamboo chips

Visitors can do the buying and selling process with a different experience, not using cash as a means of transaction, but using bamboo pieces. The bamboo pieces have a picture pattern that can be the identity of the transaction currency at Pasar Papringan. Visitors when buying food no longer need to use cash, simply by exchanging bamboo chips according to the amount offered at each sellers

See the making process (before the event)

Careful preparation is one of the keys to the success of the Pasar Papringan event. Given the market's early morning opening hours, sellers have prepared their wares the day before. This can be a special attraction. Visitors can see the cooking process in each seller's kitchen. Not only enjoying the food at the market, visitors can find out how the food is made



Travel Food Guidebook
PASAR PAPRINGAN

Dusun Ngadiprono, Temanggung, Jawa Tengah

Author

Adinda Heian Azzahra
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