

# LAKSA TANGERANG

## HISTORY OF LAKSA TANGERANG

As the name implies, "Laksa" comes from the Sanskrit language which means many. The word many itself refers to the making of Laksa noodles which uses a mixture of many kinds of spices. Laksa was created through a combination of traditional Chinese and Malay food. In 1970, people who sell laksa go around the city of Tangerang to sell this food. they also sell laksa to other villages. Initially laksa has been developing for a long time in Tangerang, but as the era develops, Unfortunately, laksa Tangerang is not well known outside the city due to lack of promotion and they do not keep up with the times. All things are done manually, starting from payments and promotions. and there are many new foods that attract the attention of the people in Tangerang. However, in 2000 the laksa again took the hearts of the tangerang people. Because the government saw the potential of this culinary, they build a special place in 2010 for laksa sellers. The place is called Kawasan Kuliner Laksa Tangerang, which is located on Jalan Muhammad Yamin, Babakan, Tangerang. This place is made using the concept of bamboo to bring the traditonal vibes. Now, people will find it easier to enjoy Laksa Tangerang.



**LAKSA TANGERANG NYAI**  
*at Kawasan Kuliner Laksa  
Tangerang*



# What is Laksa Tangerang ?

Mie laksa is a culinary dish of peranakan Chinese and Malay culture which continues to develop according to the Indonesian taste preference. Laksa noodles are one of the favorite culinary delights favored by almost everyone. Basically, Laksa Tangerang is a dish that is made from rice flour. The ingredients in laksa tangerang include rice flour noodles, chicken pieces, grated coconut, green beans, potatoes, chicken broth, bay leaves, salt, flavorings, chives, cooking oil and some fine spices such as shallots, garlic, sugar, coriander powder, ginger, galangal, pepper and turmeric. Besides that, how to make it is not too complicated. Not only famous in Tangerang, laksa noodles are also famous in several other cities in Indonesia, such as Bogor, Jakarta (also known as laksa Betawi) and its surroundings. Of course, with characteristics and flavors that are tailored to the tongue of the local people. Even though all of them might look similar but it's not identical.

Inside laksa Betawi, there is carrot and they use lime to give it a slightly sour taste. For the broth itself, it's more light than laksa Nyonya. And for the laksa Bogor they have a thicker broth that comes from the cut of oncom. There are two famous laksa in Tangerang, it is Laksa Nyonya and Laksa Nyai. Laksa Nyonya was made by tangerang Chinese peranakans, while Laksa Nyonya was made by Tangerang natives. There are two main locations where visitors can enjoy Tangerang laksa, for Nyonya laksa it can be enjoyed on Laksa ci Ikim at Gg. Setia III street no 28, while Nyai laksa can be enjoyed on Muhammad Yamin Street beside the Babakan Cikokol Petrol Station, Tangerang. The price range given is also very affordable, start from Rp. 10,000 to Rp. 25,000



## WHERE TO FIND

# Laksa Tangerang?



There are two main places where you can enjoy Laksa Tangerang. The most popular place for Laksa Nyonya is located at Gg. Setia III no 28, called Laksa Nyonya Cie Ikim. This place is open at 10PM. If you want to enjoy Laksa Cie Ikim, we recommend you to go earlier in the morning because this place is very crowded on afternoon. For Laksa Nyai, you can enjoy it at Kawasan Kuliner Laksa Tangerang, located at Muhammad Yamin street. This place is quite big compared to Laksa Tangerang Cie Ikim.

We also interviewed Pak Atin, which is seller of Laksa Tangerang Bang Bewok. He explained more about Laksa Tangerang. To make laksa, they use beras perah instead of beras pulen, because the texture of beras perah is softer. Back then, everything was done manually, rice must be washed and dried first, after that the rice is pounded until the texture becomes like a flour. After that, the rice flour is mixed with hot water until it becomes a dough and they formed the dough until it becomes like laksa. But now, everything is made using a machine.



There are seven stalls that sell different taste of Laksa Tangerang. But our most favorite three of them are Laksa Tangerang Bang Didin, Laksa Tangerang Bang Bewok and Laksa Tangerang Bang Brewok. This place is very strategic because it is located at the middle of the City, so it will be easier for Laksa enthusiasts to enjoy this food. The parking lot is big enough so that visitors don't have to worry about parking their vehicle. Besides that, another uniqueness from this place is they are open for 24 hours. And they use the same Batik uniform and Udeng.

And for the ingredients itself, he is still using the old recipe. He also tells us Due to this pandemic, they lost so much income and guests. But now it starting to get better. If you come to Kawasan Kuliner Laksa, don't worry because they provide hand washing place in front of the place, so you have to wash your hands before entering the place. And all the people there include the seller have to wear mask. And they serve using a hand gloves for extra safety.



# HOMEMADE LAKSA TANGERANG

EASY STEP TO FOLLOW

## INGREDIENTS

- Chicken, cut to size according to taste
- Coconut milk as much as 250 ml
- 2 pieces of bay leaves
- 200 grams of vermicelli or you can use rice flour
- Potatoes as much as 200 grams, cut into cubes
- Green beans that have been boiled as much as 50 grams
- Right amount of oil
- Coconut that has been roasted as much as 100 grams

## SEASONING

- 8 red onions, 6 cloves of garlic
- Baked turmeric and ginger
- 5 cm long galangal
- 2 teaspoons of coriander powder
- 1 teaspoon of ground pepper
- 1 teaspoon of sugar
- 3 pieces of red chilies
- Salt to taste

## PROCEDURE

01

Blend the list of spices above then take 1/3 of it, spread it on the chicken pieces, and then cook the chicken with about 500 ml of water until it changes color. Don't forget to add the bay leaves. Wait until the chicken is cooked, then remove it and grill it until it turns brown.

02

Heat the cooking oil then saute the rest of the ground spices until it smells good, after that, add the potato pieces, chicken broth that we made before, green beans, coconut milk, and roasted coconut. Stir until the ingredients are cooked, then remove them.

03

Stir until the ingredients are cooked and smelled good. After everything is perfectly cooked. You can turn off the stove and start plating.

04

Place the rice flour noodle in a bowl, then add the grilled chicken pieces, and then flush using the laksa broth that has been made earlier. And, your homemade laksa is ready to serve.