

ABSTRACT

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Title : The Origin And The Process Of Making Emping Melinjo In Ngaliyan Village, Central Java

Ngaliyan village has become the former of the first making emping melinjo since a century ago. Ngaliyan village itself is located in Limpung sub district, regency of Batang. Right now 70% of Ngaliyan villagers work as melinjo farmers and have the ability to cultivate melinjo to become emping. The purpose of this documentation was to provide information regarding the process of making emping melinjo to 87 respondents based on Google Forms with the majority of 90% respondents with the age of millennials. With the result of 100% respondents, 73,6% respondents don't know the origin of emping melinjo and 80.5% respondents never seen the process of making emping melinjo. The making of emping has been divided into several processes. The process starts from harvesting the melinjo and then melinjo will be roasted until brownish afterwards the melinjo seeds will be separated from the skin. The process continues with the process of forming emping, melinjo will be hit with 3-4 kilograms of heavy iron. The last process of making emping in Ngaliyan village is by drying the melinjo during days under the sun. Lastly, emping melinjo will be packed for sale.

Keyword : emping, melinjo, local wisdom, culinary, Jawa Tengah, Indonesia