

THE BEAUTY AND WISDOM OF BATIK CULTURE

INDONESIA



WHAT IS BATIK?

Batik is a traditional fabric-dyeing technique that originates from Indonesia but has spread to many other countries, particularly in Southeast Asia

In 2009, UNESCO recognized batik as a Masterpiece of Oral and Intangible Heritage of Humanity, and so National Batik Day is celebrated every year on the 2nd of October to mark the anniversary.

Batik is worn on many different occasions in Indonesia and beyond. Its use ranges from everyday clothing to formal ceremonies, depending on the motif, style, and region.



HOW TO MAKE BATIK ?

- Design the pattern on the fabric using pencil.
- Apply wax over the drawn pattern using a canting (for fine lines) or a brush/stamp (for larger areas).
- Dye the fabric in the desired color; waxed areas resist the dye.
- Dry the fabric and repeat waxing and dyeing for multiple colors (optional).
- Boil or iron the fabric to remove the wax.
- Rinse and dry the final batik fabric



TYPES OF BATIK

Resist-dyeing with Wax (Traditional Batik)



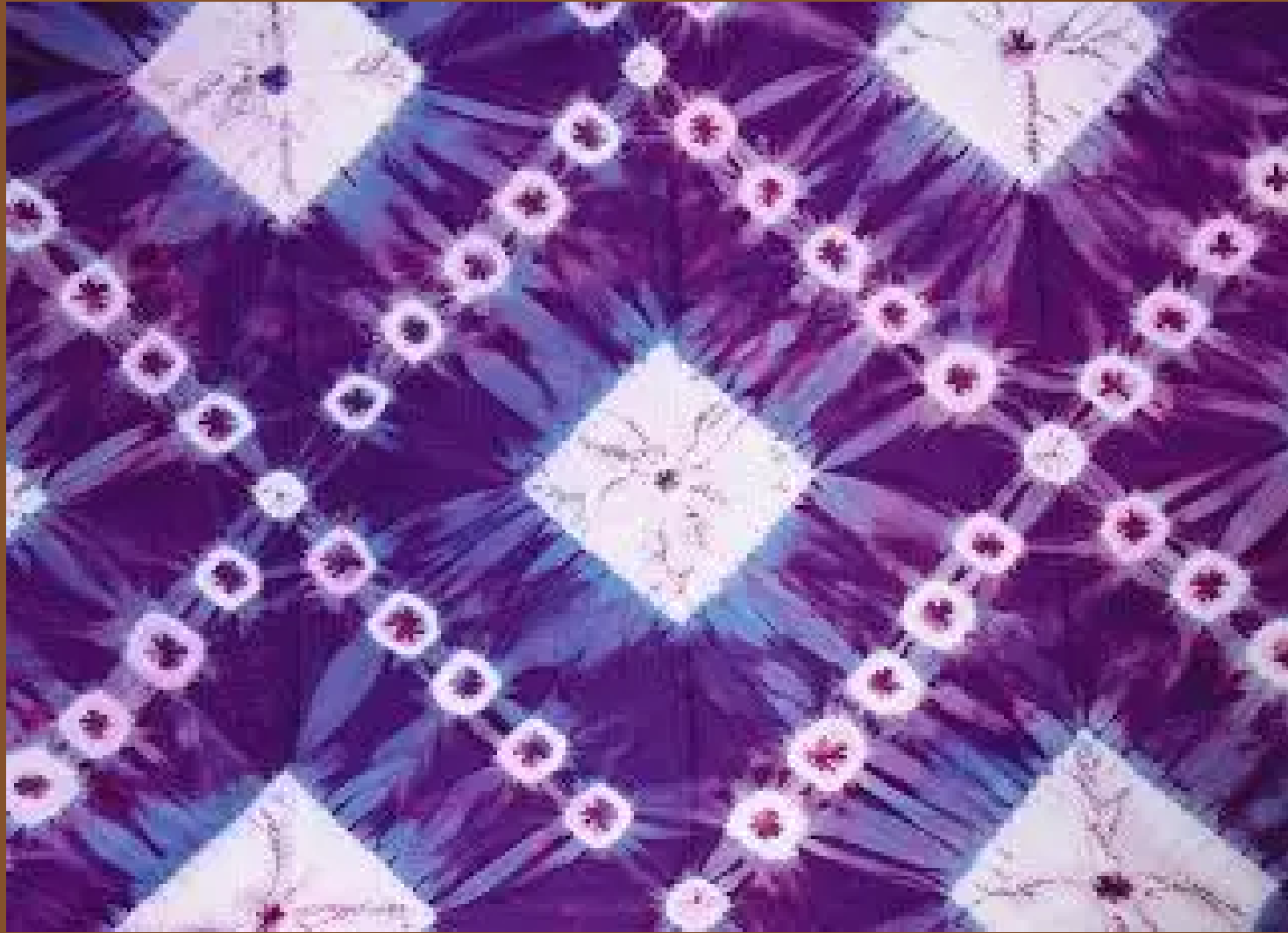
- Batik Tulis (hand-drawn with wax)
- Batik Kombinasi (combination of tulis and cap)



- Batik Cap (stamped with wax)

TYPES OF BATIK

- Resist-dyeing without Wax (Tie-dye-like Techniques)



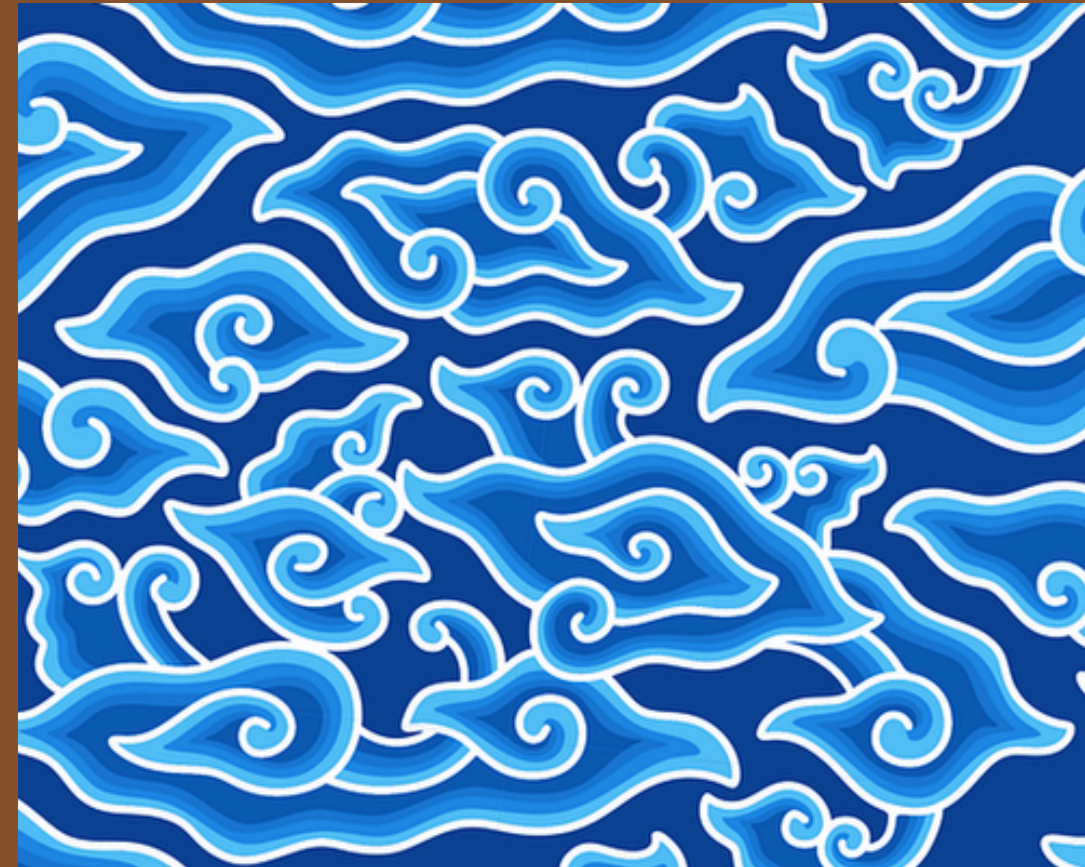
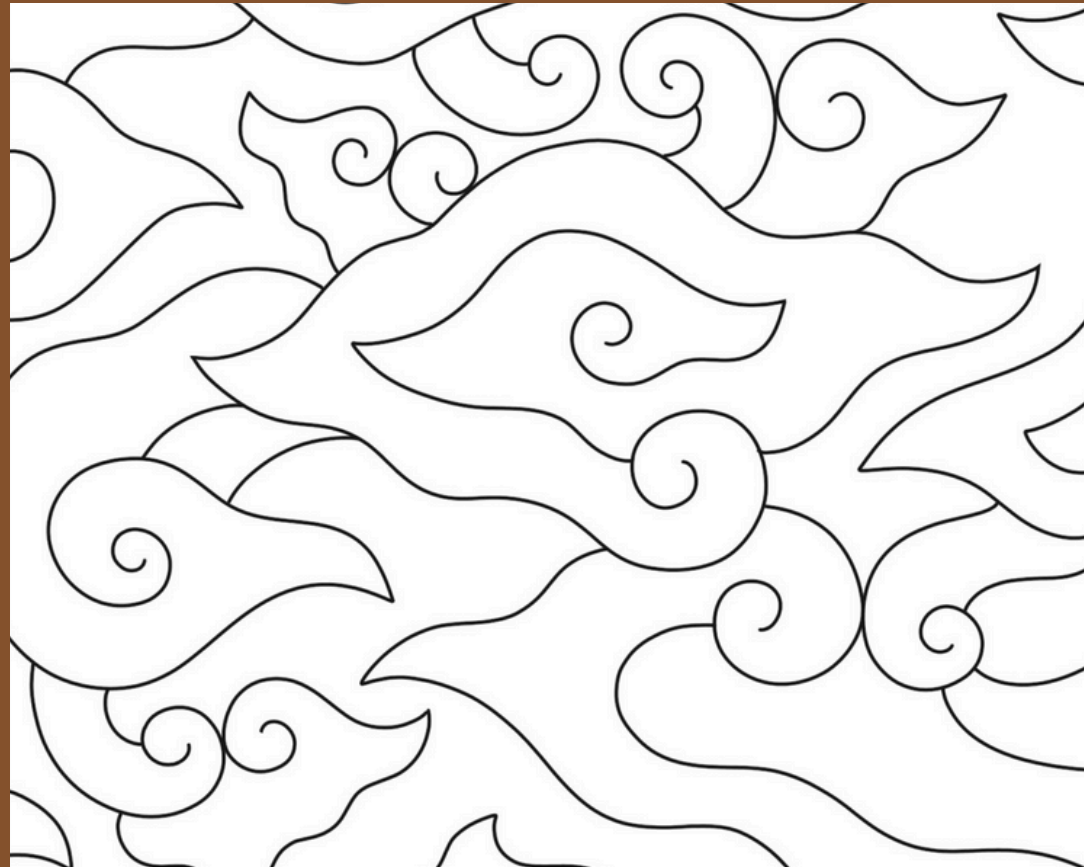
- Batik Jumputan (tie-dye batik using binding/stitching)



- Batik Sasirangan (stitched resist-dye batik from Kalimantan)

UNIQUE AND MEANINGFUL BATIK MOTIFS



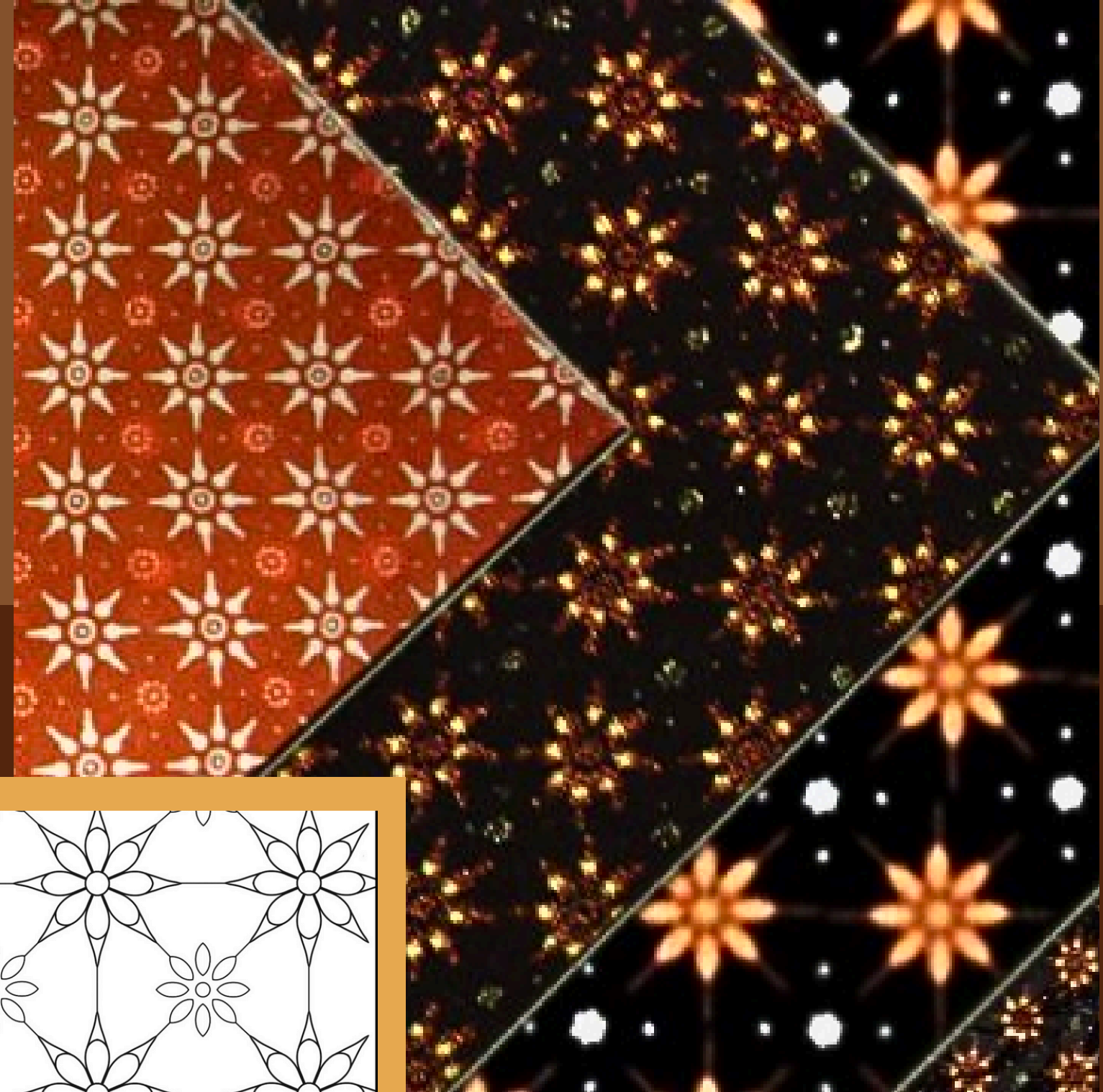
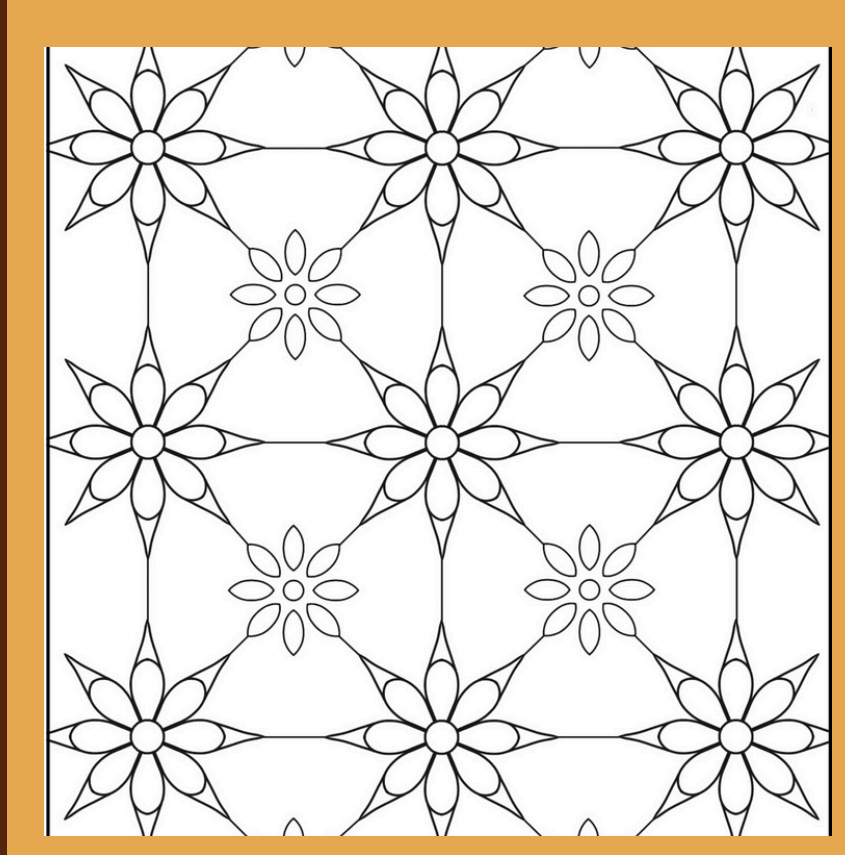


MEGA MENDUNG

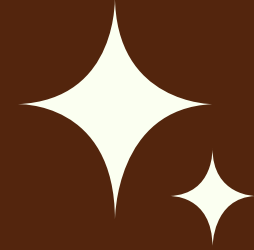
- One of the most popular batik motifs in Indonesia, originating from Cirebon,
- The name Megamendung means cooling clouds
- The characteristic of the Megamendung batik motif is a cloud pattern that tends to be oval, which is said to be a reflection of clouds in puddles of rainwater.

TRUNTUM

- The name Truntum comes from the word "Taruntum", which means to bloom or grow again.
- With a shape that resembles a flower or a star, the Truntum batik motif is an expression of blossoming love, so it is commonly used in wedding ceremonies.



ALAM PANTAI

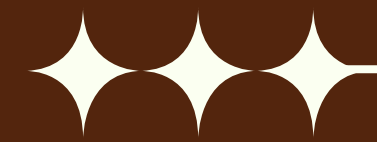
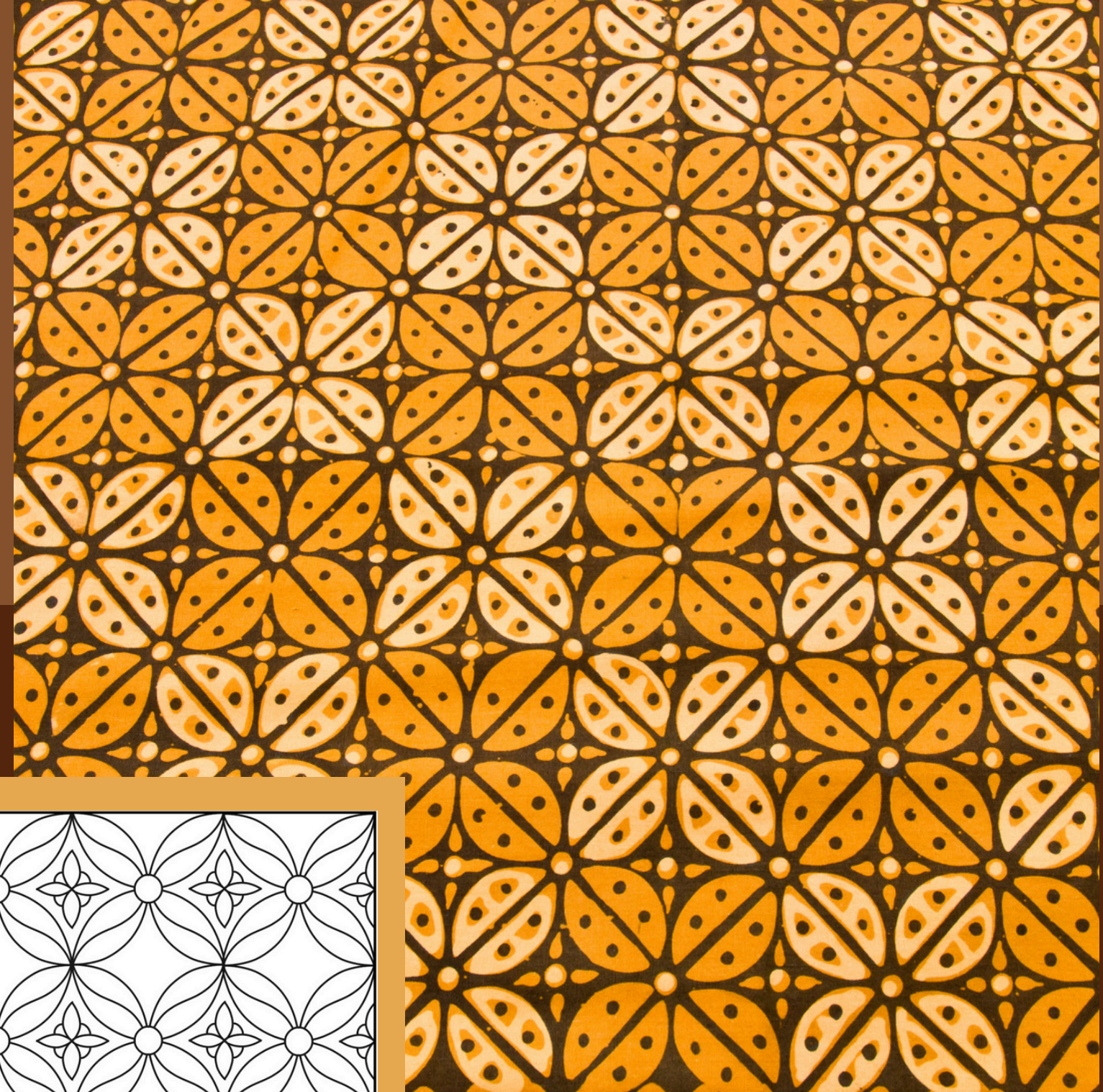
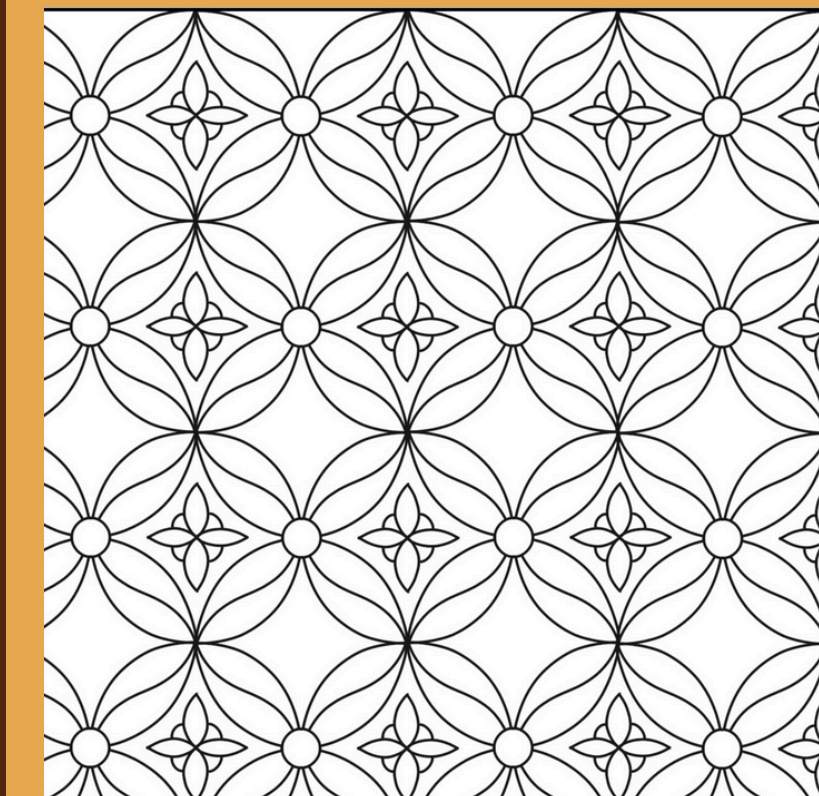


- Comes from North Maluku province.
- The batik motif represents the natural beauty of the beach.
- In general, this batik uses bright colors, as a representation of the dynamic and open ethnicity.



KAWUNG

- The characteristic motif of Kawung batik lies in the repeating pattern which resembles the shape of slices of kawung fruit or sugar palm fruit.
- The Kawung batik motif symbolizes purity, perfection, holiness, and long life.



DAYAK

- Represents a pattern that is typical of the Dayak culture of Kalimantan
- The curved and spiral patterns are a representation of the conditions of a tropical rainforest, including the shape of spreading roots, branches, and animal bodies.



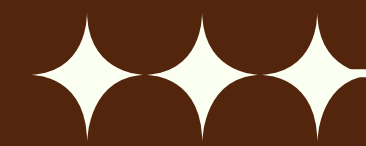
SEKAR JAGAD

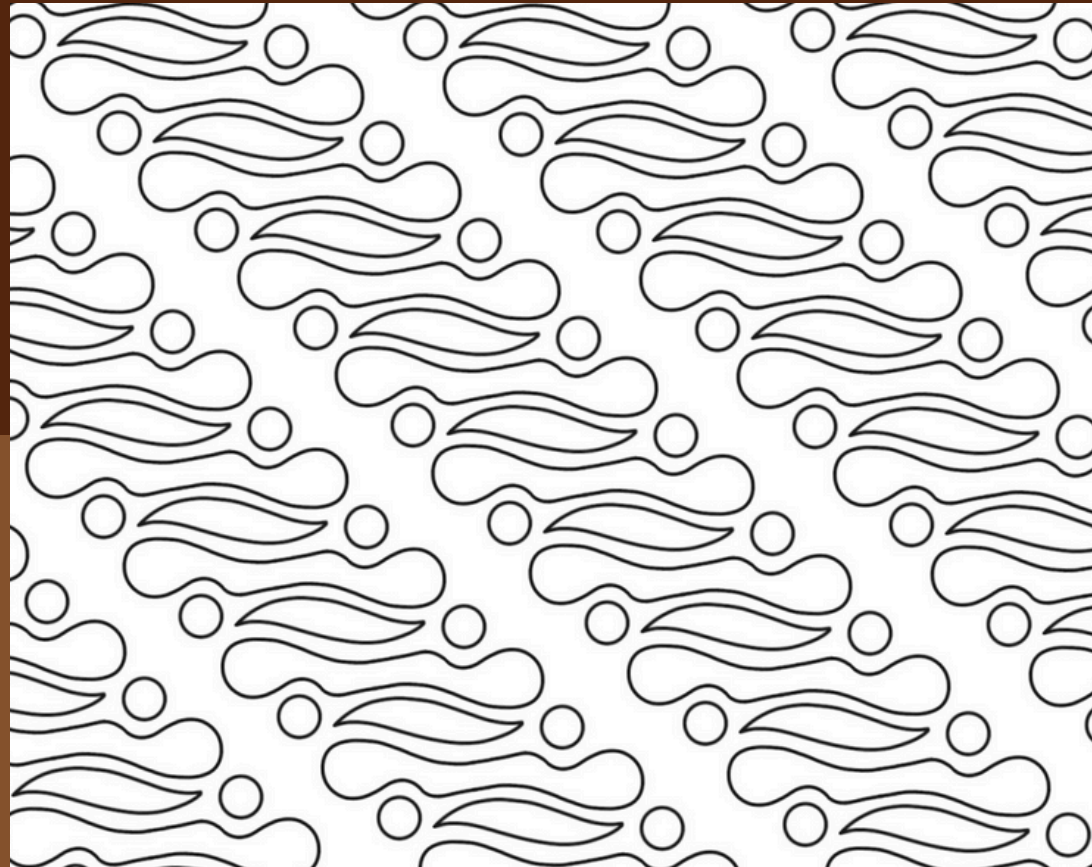
- Sekar Jagad batik has the form of island motifs which contain various motifs.
- The differences in motifs on each "island" contain a deep philosophy, namely beauty in diversity.
- The name Sekar Jagad consists of "sekar" which means flower, and "jagad" which means world.



GONGGONG BERUNTUN

- Gonggong is a sea snail (*Strombus canurium*) which is a typical food of the Riau Islands.
- The Gonggong Beruntun batik motif represents the culture of the local community, especially Tanjungpinang.



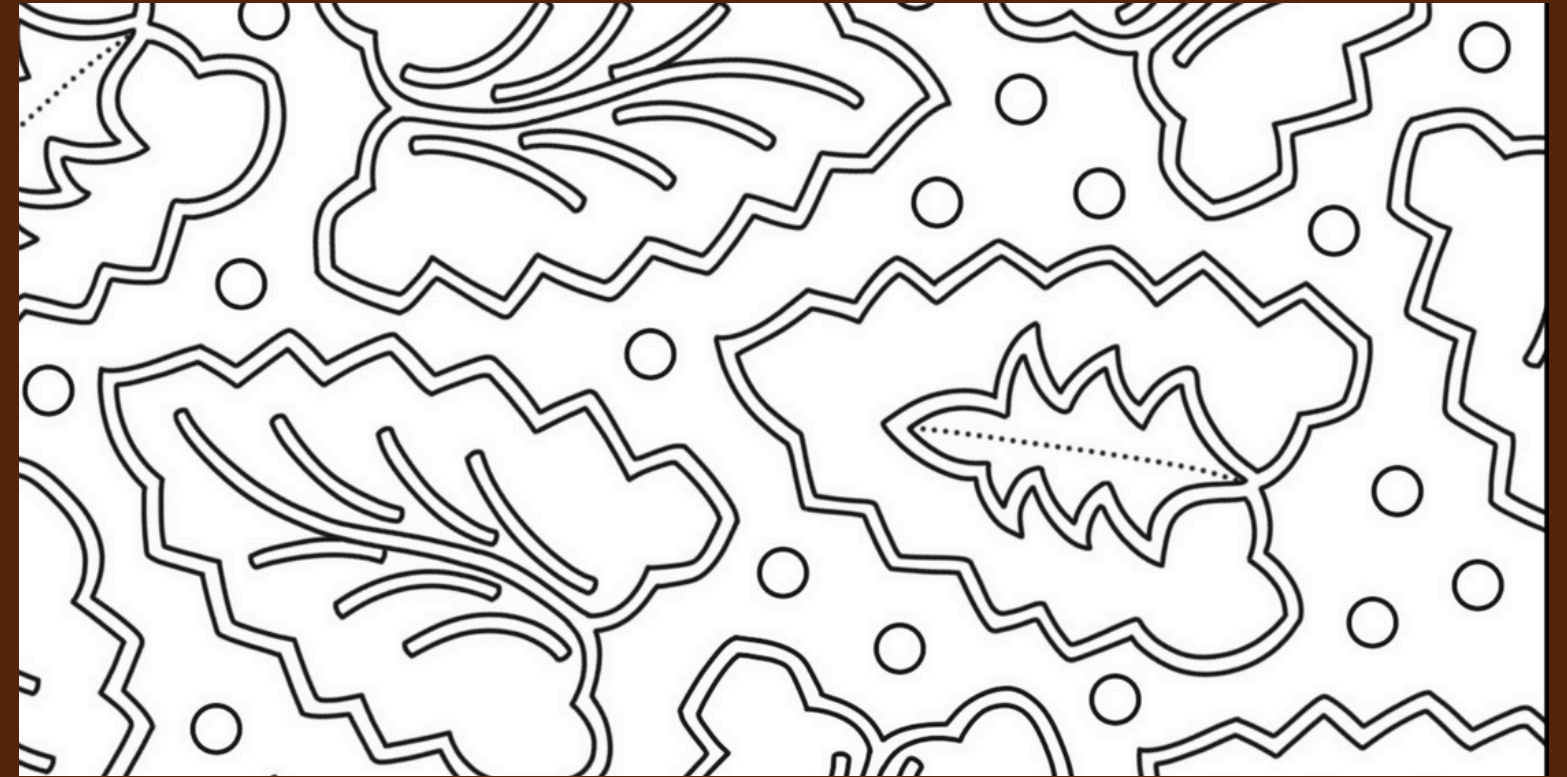


PARANG

- The characteristic of Parang batik lies in the diagonal pattern and continuous wave motif.
- The slope pattern contains a message to never give up, and the continuity of the pattern symbolizes the never-ending struggle.

SIMBUT

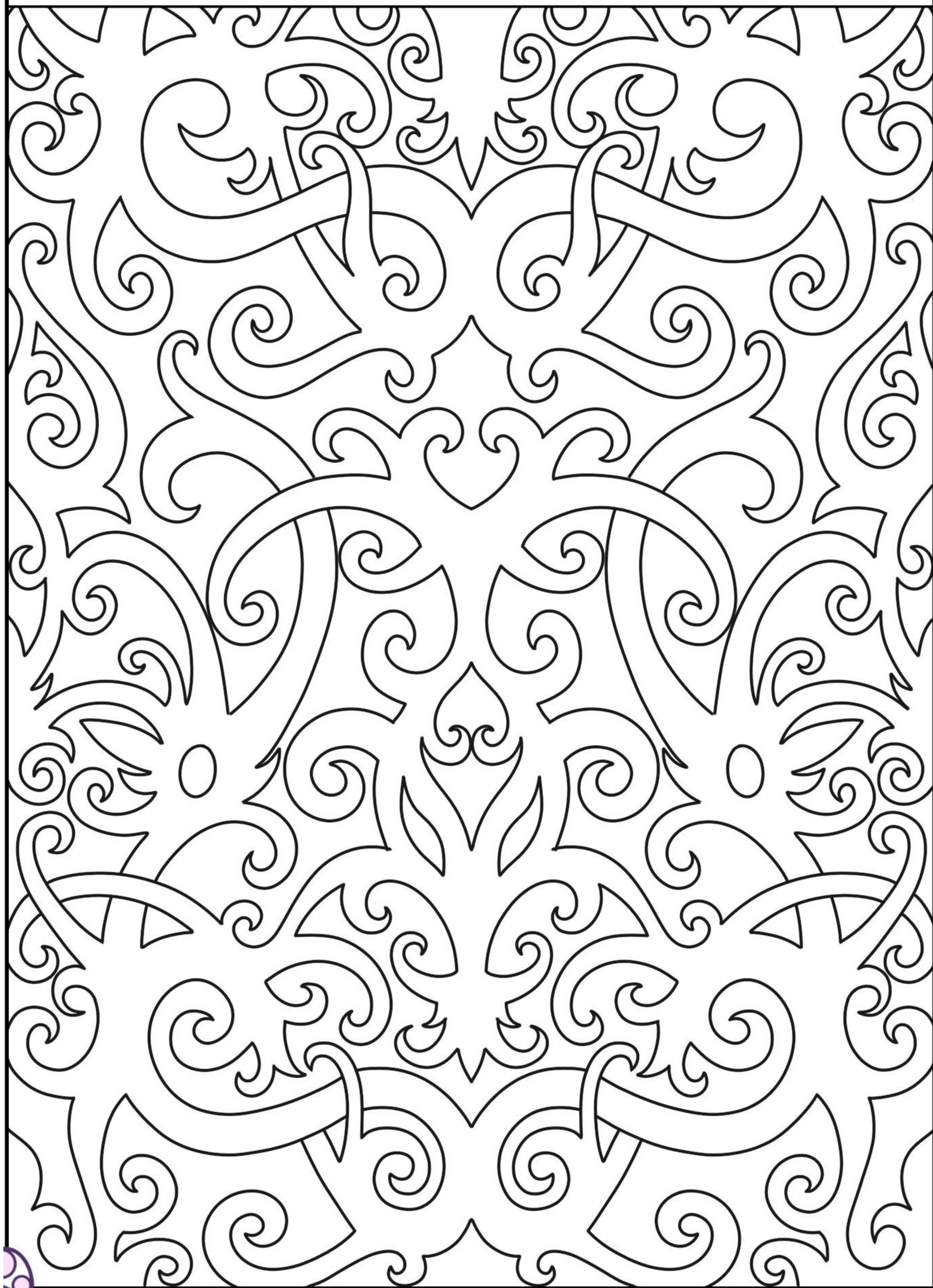
- Created by the Baduy tribe in Banten
- The motif on the batik is a representation of taro leaves
- Contains the philosophy of human closeness to the surrounding environment.



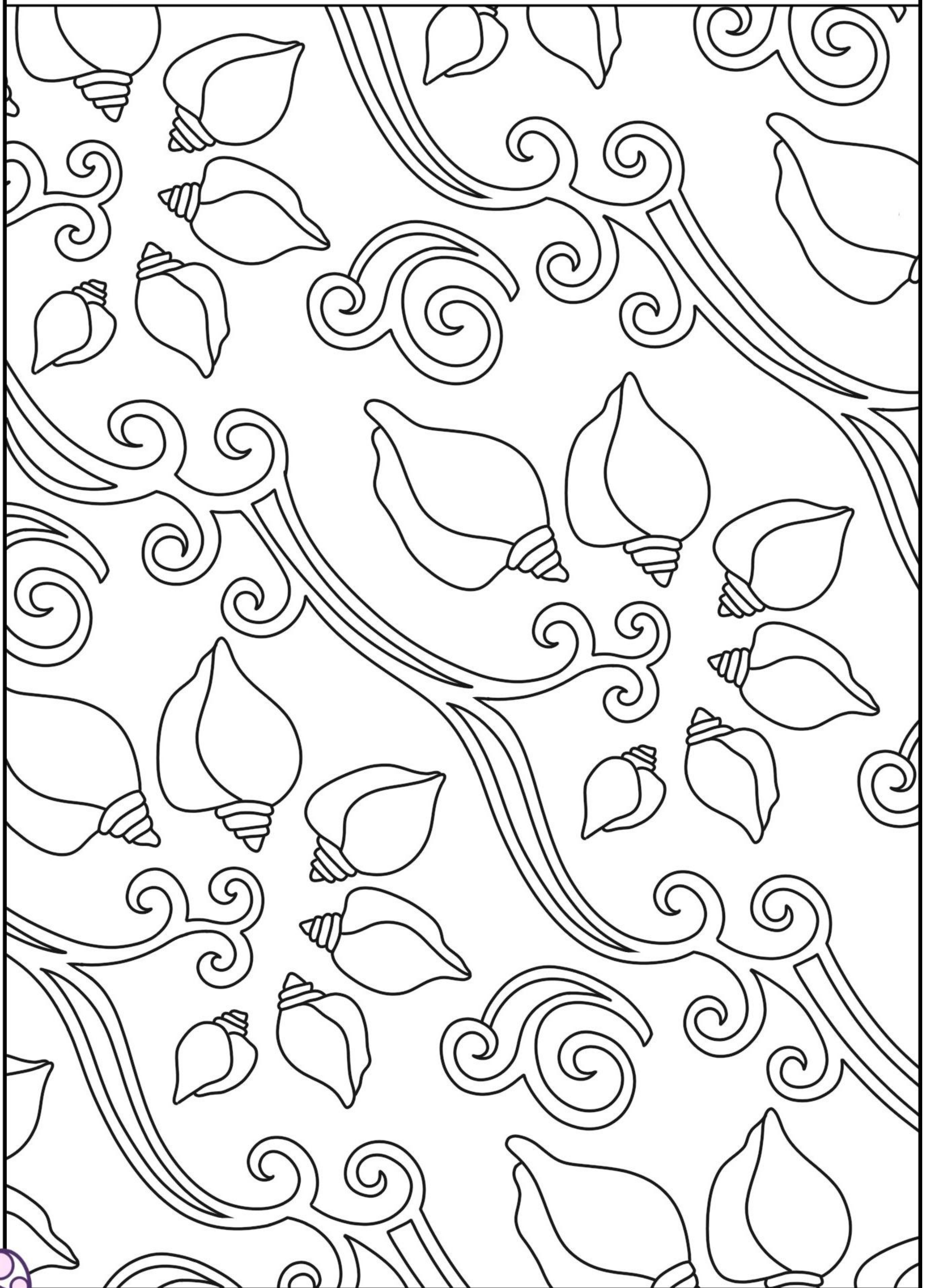
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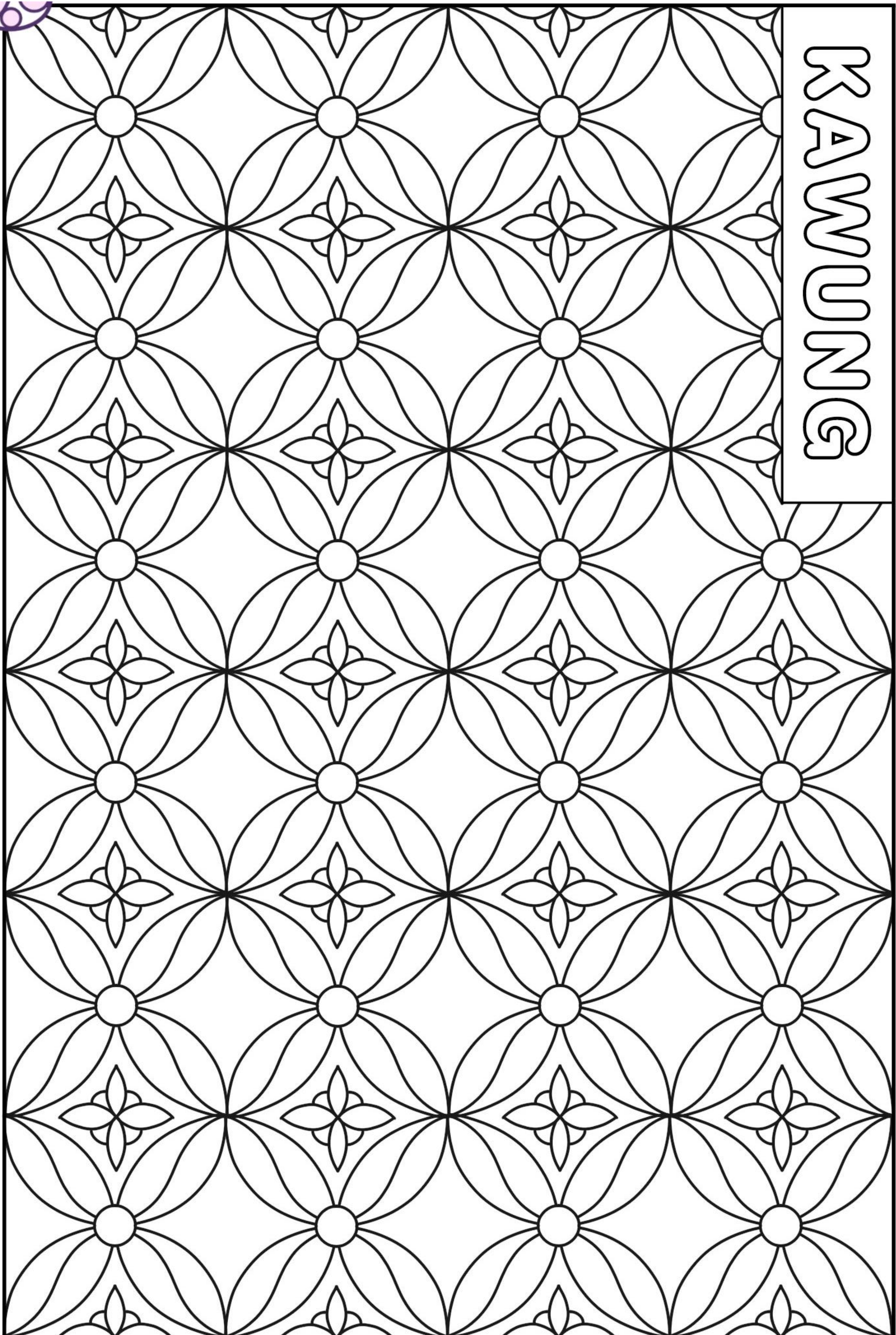
DAYAK



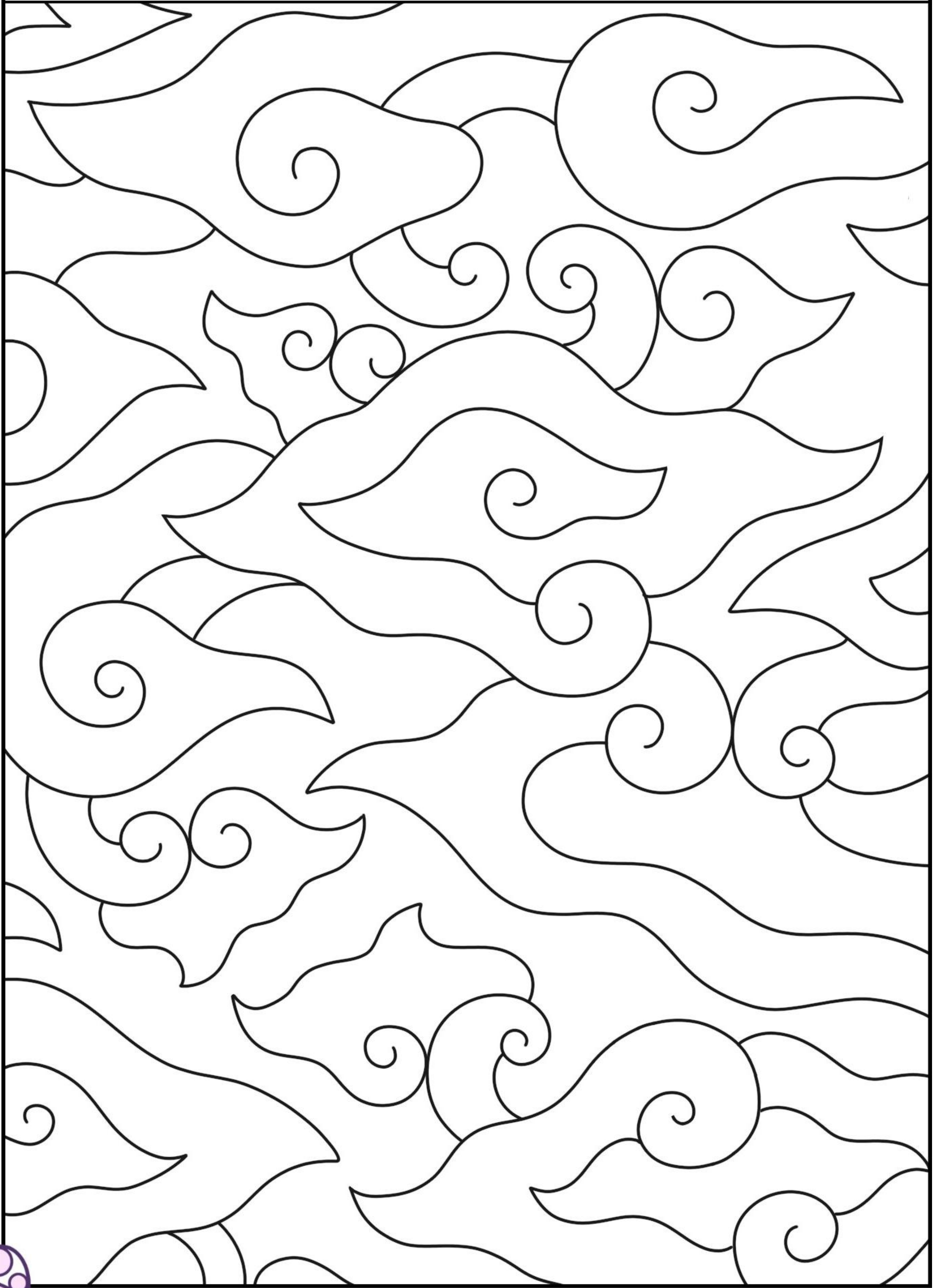
GONGGONG BERUNTUN



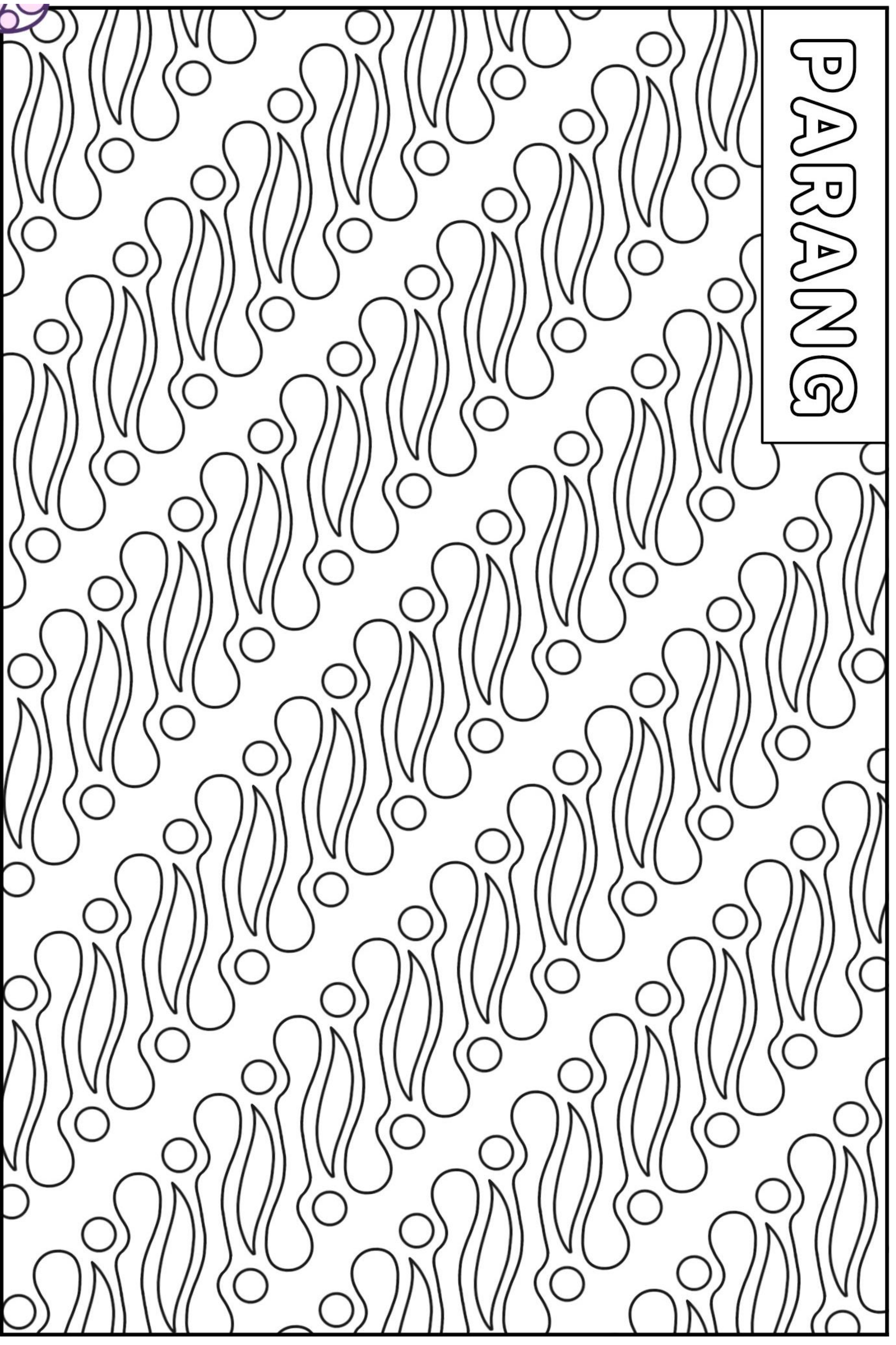
KAWUNG



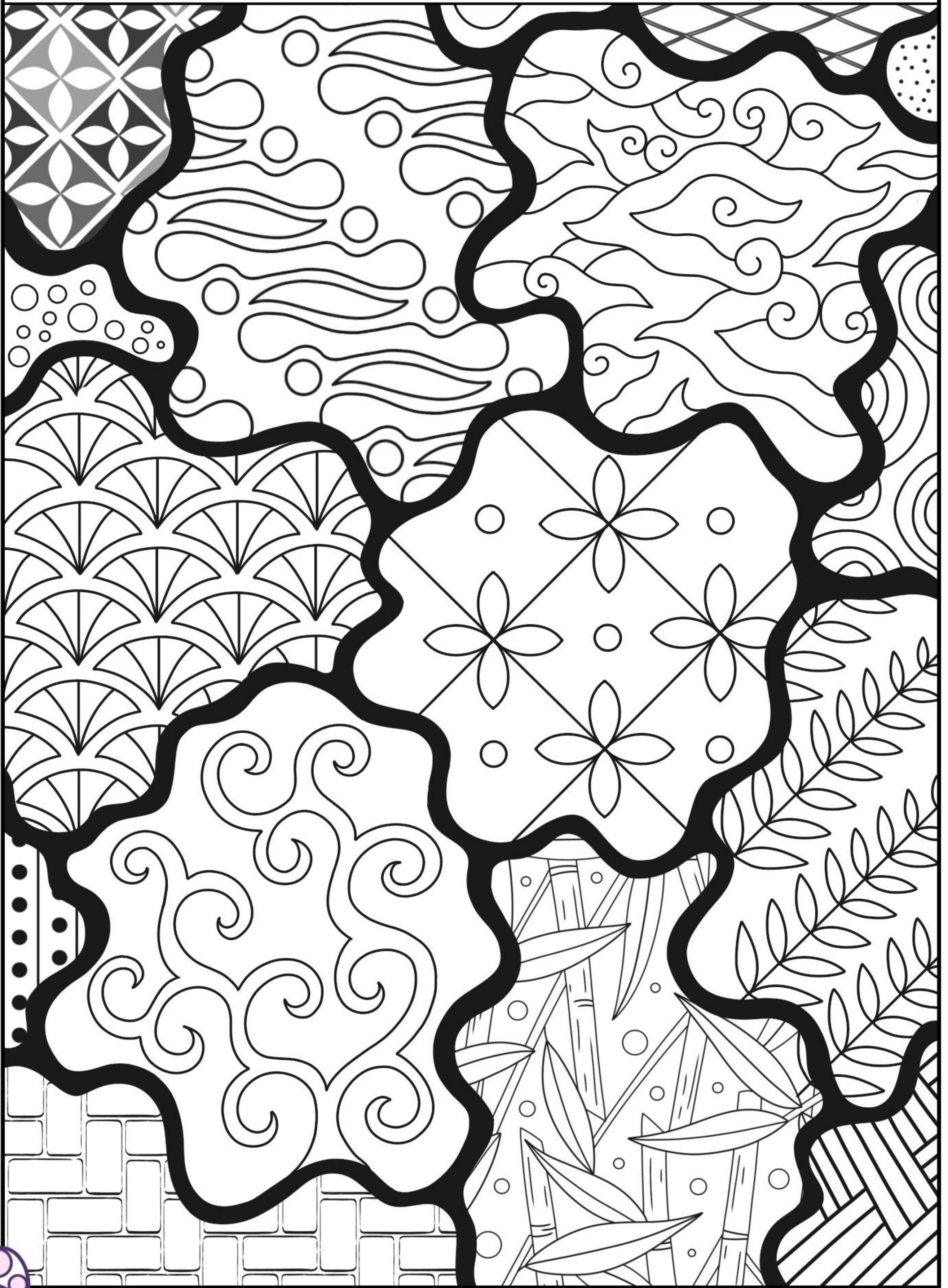
MEGAMENDUNG



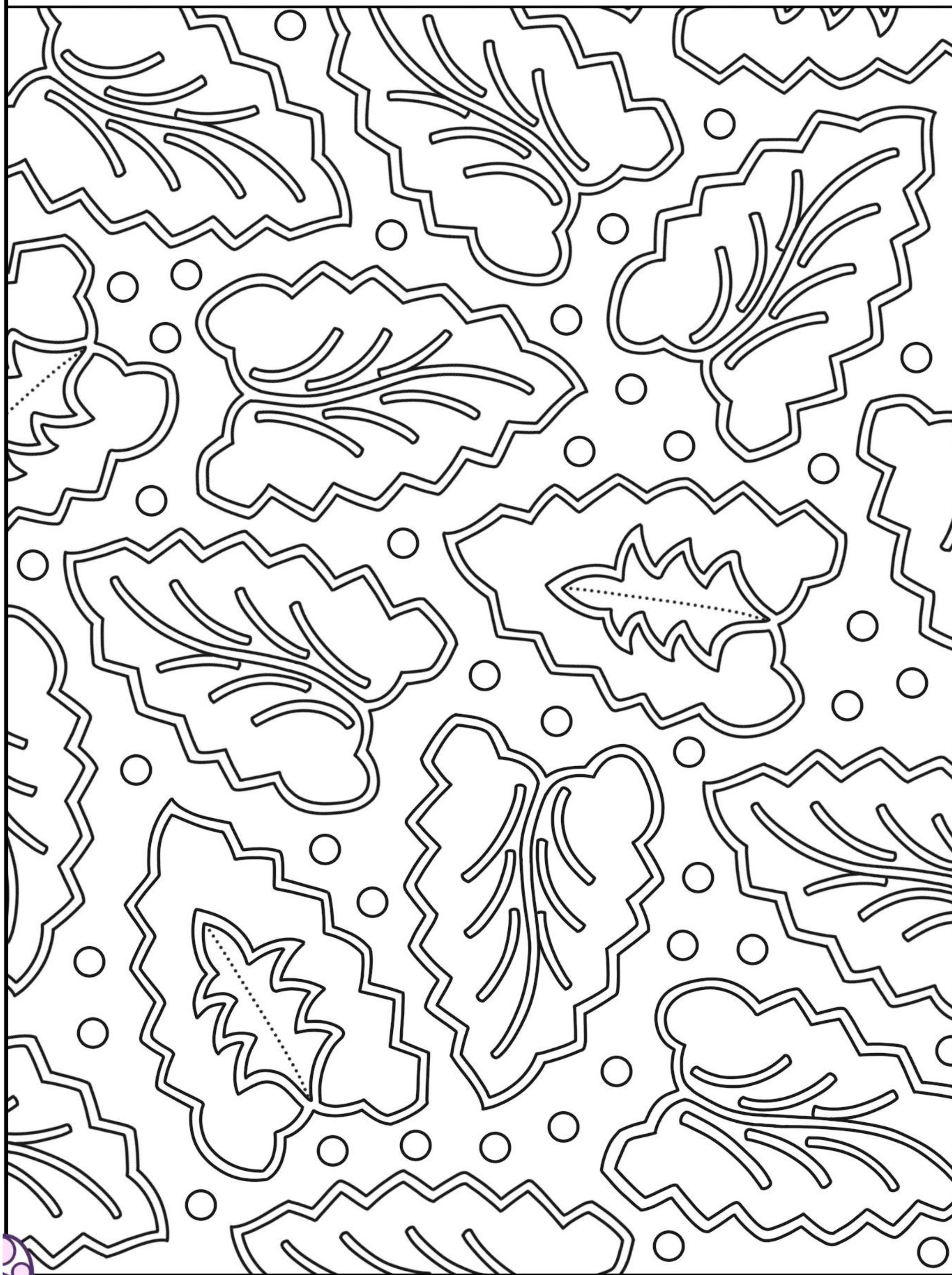
PARRANG



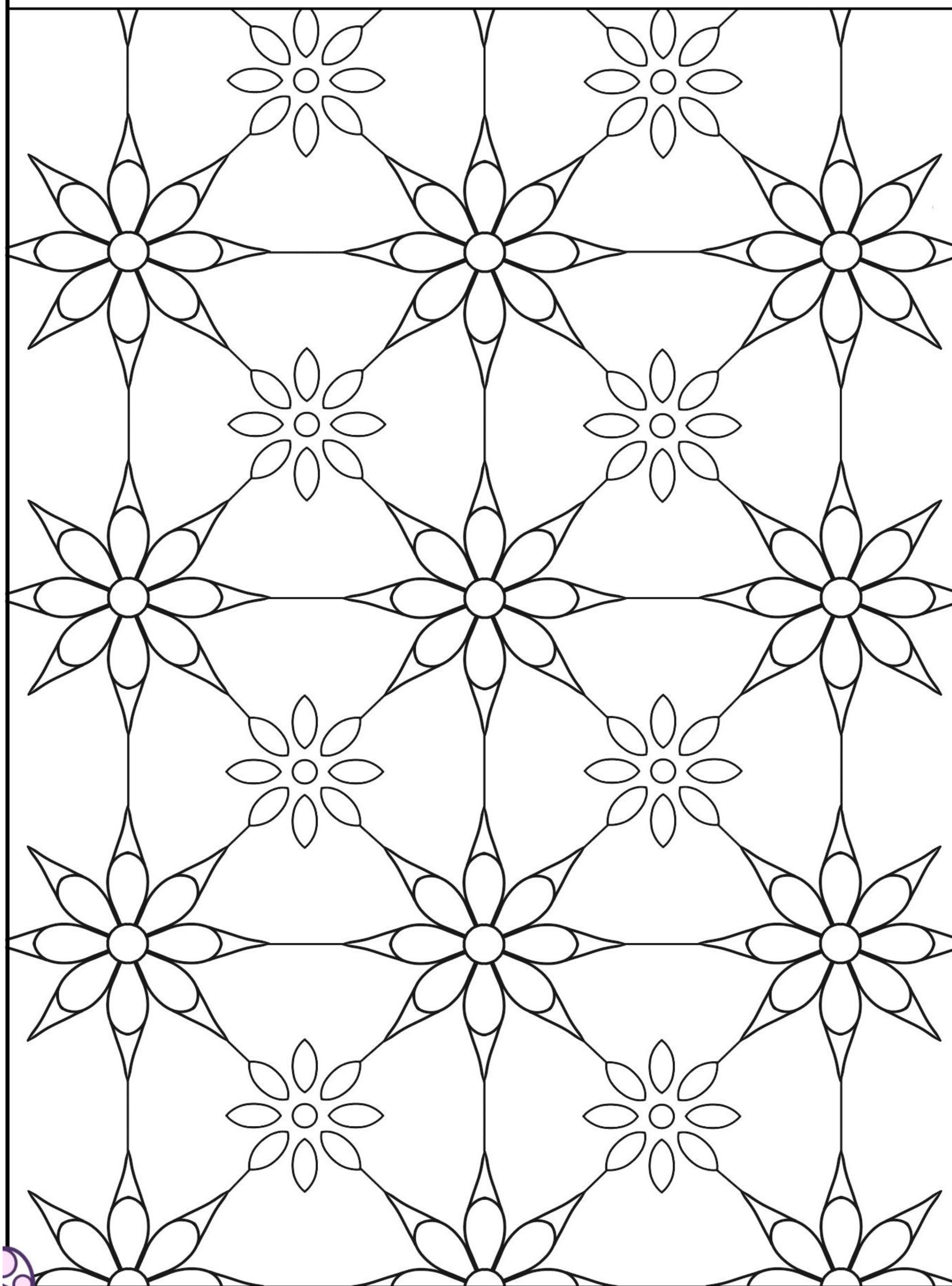
SEKAR JAGAD



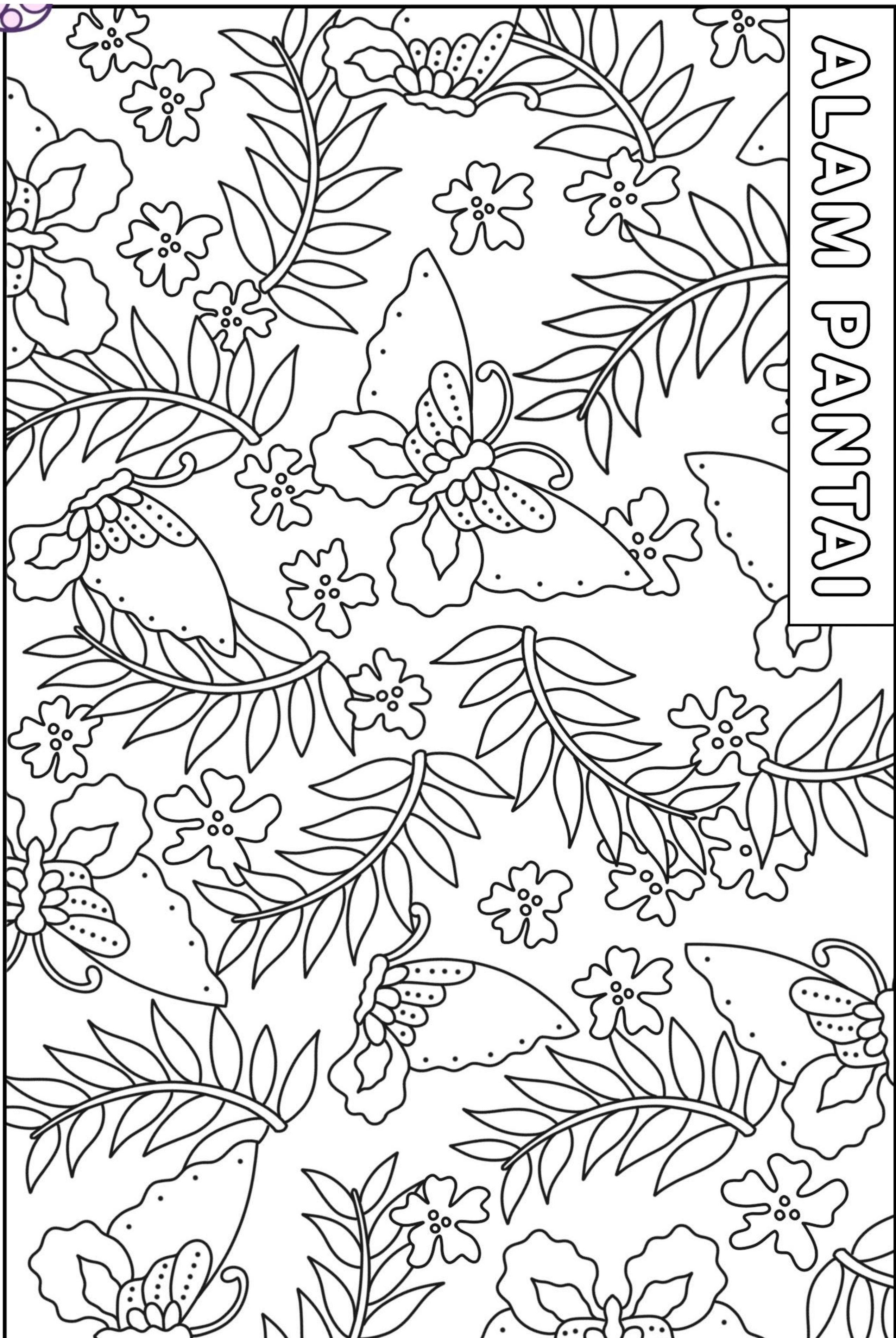
SIMBUT



TRUNTUM



ALAM PANTAI



Teletubbies Kitchen

- **Basreng / Spicy Fried Fish Crackers / Klopsiki rybne**

Indonesian: Bakso ikan, bawang putih, garam, minyak goreng, cabai bubuk

English: Fish meatballs, garlic, salt, cooking oil, chili powder

Polish: Klopsiki rybne, czosnek, sól, olej do smażenia, sproszkowane chili

- **Stik Bawang / Savory Shallot-Flavored Snack Sticks / Paluszki cebulowe**

Indonesian: Tepung terigu, bawang merah, bawang putih, garam, margarin, air

English: Wheat flour, shallots, garlic, salt, margarine, water

Polish: Mąka pszenna, szalotki, czosnek, sól, margaryna, woda

- **Siomay Mini / Mini Fish Dumplings / Pierożki rybne**

Indonesian: Tepung tapioka, kaldu jamur, garam, air, kulit pangsit

English: Tapioca flour, mushroom broth powder, salt, water, wonton wrappers

Polish: Mąka z tapioki, bulion grzybowy w proszku, sól, woda, papier wonton

- **Bakpao / Steamed Filled Bun / Faszerowane bułeczki na parze**

Indonesian: Tepung terigu, ragi, gula, susu, air, isian (ayam, kacang hijau, cokelat)

English: Wheat flour, yeast, sugar, milk, water, filling (chicken, mung bean, chocolate)

Polish: Mąka pszenna, drożdże, cukier, mleko, woda, nadzienie (kurczak, fasola mung, czekolada)

- **Bolu Kukus / Steamed Sponge Cake / Parzone biszkopty**

Indonesian: Tepung terigu, gula pasir, telur, soda kue, pewarna makanan

English: Wheat flour, sugar, eggs, baking soda, food coloring

Polish: Mąka pszenna, cukier, jajka, soda oczyszczona, barwnik spożywczy

- **Onde-onde / Fried Glutinous Rice Balls with Sweet Mung Bean Filling / Słodkie kulki ryżowe**

Indonesian: Tepung ketan, kacang hijau, gula merah, wijen, air

English: Glutinous rice flour, mung beans, palm sugar, sesame seeds, water

Polish: Mąka kleista ryżowa, fasola mung, cukier palmowy, nasiona sezamu, woda

- **Tahu Isi / Fried Stuffed Tofu / Smażone faszerowane tofu**

Indonesian: Tahu, wortel, kol, bawang putih, garam, tepung terigu

English: Tofu, carrots, cabbage, garlic, salt, wheat flour

Polish: Tofu, marchew, kapusta, czosnek, sól, mąka pszenna

- **Klepon / Sweet Rice Cake Balls with Palm Sugar Filling / Słodkie kulki ryżowe**

Indonesian: Tepung ketan, gula merah, kelapa parut, air pandan

English: Glutinous rice flour, palm sugar, grated coconut, pandan water

Polish: Kleista mąka ryżowa, cukier palmowy, wiórki kokosowe, woda z pandanu

- **Putu Ayu / Steamed Pandan Mini Cake with Grated Coconut Topping / Kokosowe babeczki na parze**

Indonesian: Tepung terigu, kelapa parut, gula, telur, santan

English: Wheat flour, grated coconut, sugar, eggs, coconut milk

Polish: Mąka pszenna, wiórki kokosowe, cukier, jajka, mleko kokosowe

- **Pempek Goreng / Fried Fishcake / Smażone kotleciki rybne**

Indonesian: Ikan tenggiri, tepung sagu, garam, air, bawang putih

English: Mackerel fish, tapioca flour, salt, water, garlic

Polish: Makrela, mąka z tapioki, sól, woda, czosnek

- **Pempek Frozen / Frozen Indonesian Fishcake / Mrożone kotleciki rybne**

Indonesian: Ikan tenggiri, tepung sagu, garam, air, bawang putih (dibekukan)

English: Mackerel fish, tapioca flour, salt, water, garlic (frozen)

Polish: Makrela, mąka z tapioki, sól, woda, czosnek (zamrożone)

- **Siomay / Steamed Chicken Dumplings / Pierożki z kurczakiem na parze**

Indonesian: Daging ayam, tepung sagu, bawang putih, garam, kulit pangsit

English: Chicken meat, tapioca flour, garlic, salt, wonton wrappers

Polish: Mięso z kurczaka, mąka z tapioki, czosnek, sól, papier wonton

- **Tempe Orek / Sweet and Spicy Stir-Fried Tempeh / Słodko pikantny tempeh**

Indonesian: Tempe, kecap manis, bawang putih, cabai, garam

English: Tempeh, sweet soy sauce, garlic, chili, salt

Polish: Tempeh, słodki sos sojowy, czosnek, chili, sól

- **Rendang / Spicy Slow-Cooked Beef in Coconut Milk / Pikantna wołowina w mleku kokosowym**

Indonesian: Daging sapi, santan, bawang merah, bawang putih, serai, cabai, lengkuas

English: Beef, coconut milk, shallots, garlic, lemongrass, chili, galangal

Polish: Wołowina, mleko kokosowe, szalotki, czosnek, trawa cytrynowa, chili, galangal

- **Sambal Bawang / Spicy Chili and Garlic Sauce/ Pikantny sos czosnkowy z chili**

Indonesian: Cabai merah, bawang putih, garam, minyak goreng

English: Red chili, garlic, salt, cooking oil

Polish: Czerwona papryczka chili, czosnek, sól, olej do smażenia

- **Sambal Ijo / Spicy green Chili Sauce / Pikantny sos z zielonym pomidorem i chili**

Indonesian: Cabai hijau, tomat hijau, bawang merah, bawang putih, garam

English: Green chili, green tomato, shallots, garlic, salt

Polish: Zielona papryczka chili, zielony pomidor, szalotki, czosnek, sól

- **Pastel Tutup (Indonesian-style baked potato casserole)**

Bahasa Indonesia:

Lapisan Atas :

- Kentang – 500–700 gram, direbus dan ditumbuk halus
- Mentega atau margarin – 2–3 sendok makan
- Susu – 50–100 ml (opsional, untuk tekstur lebih creamy)
- Kuning telur – 1 butir (opsional, untuk rasa lebih kaya)
- Garam dan merica – secukupnya

Isian :

- Dada atau paha ayam – 250–300 gram, direbus dan disuwir
- Bawang putih – 2–3 siung, cincang halus
- Bawang merah – 3–5 butir, cincang halus
- Wortel – 1 buah, potong dadu kecil
- Buncis – segenggam, iris kecil
- Soun atau bihun – direndam dan dipotong (opsional)
- Jamur – iris tipis (opsional)
- Jagung manis pipil – 2–3 sendok makan (opsional)
- Kecap manis – 1–2 sendok makan
- Garam, merica, gula – secukupnya
- Pala bubuk – sejumput (opsional)
- Minyak goreng – untuk menumis

Taburan Opsional:

- Keju parut – untuk taburan di atasnya
- Telur kocok – untuk olesan agar permukaan berwarna keemasan saat dipanggang

English:

Topping (Mashed Potato Layer):

- Potatoes – 500–700 grams, boiled and mashed
- Butter or margarine – 2–3 tablespoons
- Milk – 50–100 ml (optional, for creamier texture)
- Egg yolk – 1 (optional, for richness)
- Salt and pepper – to taste

Filling (Savory Mixture):

- Chicken breast or thigh – 250–300 grams, boiled and shredded
- Garlic – 2–3 cloves, minced
- Shallots – 3–5, minced
- Carrot – 1, diced small
- Green beans – a handful, chopped
- Vermicelli noodles – soaked and cut (optional)
- Mushrooms – sliced (optional)
- Corn kernels – 2–3 tablespoons (optional)
- Soy sauce – 1–2 tablespoons
- Salt, pepper, sugar – to taste
- Nutmeg – a pinch (optional)
- Cooking oil – for sautéing

Optional Toppings:

- Grated cheese – for sprinkling on top
- Beaten egg – for brushing the top to get a golden crust

Risol Mayo (Mayonnaise Rissole)

Bahasa Indonesia:

➤ Kulit:

- 100 g tepung terigu
- 250 ml susu cair
- 1 butir telur
- 1 sdm minyak
- Sejumput garam

➤ Isian:

- 2 sdm mayones
- 2 lembar sosis ayam
- Keju parut secukupnya
- Telur rebus (opsional)

English:

- 100 g flour
- 250 ml milk
- 1 egg
- 1 tbsp oil
- Pinch of salt

➤ Filling:

- 2 tbsp mayonnaise
- 2 slices chicken sausage
- Grated cheese
- Boiled egg (optional)

Es Teh (Ice Tea)

Bahasa Indonesia:

Bahan:

- 1 kantong teh
- 400 ml air panas
- 3–4 sdm gula
- Es batu

English:

Ingredients:

- 1 tea bags
- 400 ml hot water
- 3–4 tbsp sugar
- Ice cubes

Bajigur

Bajigur is a traditional hot beverage originating from the Sundanese people of West Java, Indonesia. Known for its rich, sweet, and creamy flavor, it is typically enjoyed during cool weather, especially in the highlands or on rainy days.

Bahasa Indonesia:

Bahan:

- 500 ml santan
- 2 sdm gula merah serut
- 1 sdm gula pasir
- 1 ruas jahe (memarkan)
- 1 lembar daun pandan
- Sejumput garam
- Pinch of salt

English:

Ingredients:

- 500 ml coconut milk
- 2 tbsp shaved palm sugar
- 1 tbsp white sugar
- 1 piece ginger (smashed)
- 1 pandan leaf