

Pizza Oncom Keju: Acculturation Of Western And Eastern Culinary

Oda I. B. Hariyanto

Abstract: The dynamic of human movement allows to be happened the cultural acculturation between nations and tribes. Acculturation process runs well if it produces the integration of cultural elements. Culinary is a part of culture that is inherent culture on that nation; therefore the dynamic of human movement allows to be happened culinary acculturation among nations. Culinary acculturation can be happened in various forms, the entry of foreign culinary elements into traditional culinary or vice versa. The review of culinary acculturation is conducted through qualitative approach with multidisciplinary sciences, with the reason that culinary is part of culture. Culinary product studied is Pizza Oncom Keju that is original from Indonesia. The study result states that the goal of culinary acculturation for insider, first is relate to how traditional culinary keep exist and it is most popular by society, in the situation of rampant foreign culinary. Second, put traditional elements into foreign culinary, so it happens diversification of culinary products becomes the treasures of a nation's culinary wealth. Diversification is happened when the characteristic of traditional culinary is present in foreign culinary. One of culinary product of western and eastern acculturation result is Pizza Oncom Keju, where it mixes the basic materials of flatbread with traditional elements of West Java, which is spices and oncom.

Index Terms: Culinary Acculturation, Pizza Oncom Keju, Diversification.

1. INTRODUCTION

The development of culinary in Indonesia is much related to culinary history of Indonesia in the past and present. Indonesia culinary is used to influence by the nations that has been present in Indonesia, both as invaders like the nation of Netherland, Japan, and foreign nation as entrants to trade or spreading the religion like from Middle-East, India. Now, there are many culinary relics of Dutch colonial era that is still exist until now, such as onbeykoek is a type of cake with a brown sugar taste, and spice seasoning, poffertjes (Pinch cake). The nation of Japan with moci has been famous becomes food souvenir from Sukabumi City, from Middle-East is Kebuli rice and martabak. Culinary from China is mie baso, capcay, siamay, etc. Those culinary become adjusted culinary and it adds list of culinary wealth in Indonesia. Culinary acculturation has been adjusted and accepted and also recognized by local society permanently, it has provided the contribution in promoting regional image through its culinary. Like in Cianjur City is popular with Touco Cianjur, Bandung is popular with Brownies and Klappertart, Jogjakarta with Bakpia. Semarang is famous with Lumpia and there are so many others in another cities that have adjusted culinary of acculturation in Eastern and Western region. The beginning of those culinary is not original Indonesia culinary but it becomes icon now and it promotes the image of each region that exist in Indonesia. Now, in globalization era is so incessant of foreign traditional food to enter to Indonesia, and even it beats traditional culinary of Indonesia. There are some original culinary which is traditional food in West Java such as surabi; it gets changing in appearance and taste now, surabi follows to western style.

Surabi of the present uses some kinds of topping like chocolate, cheese, corned beef and others to fulfill taste of young generation today. Otherwise, there are some foreign foods are processed and presented with traditional appearance, like burger wrapped with banana leaves and it gives a name of burger timbel. The thinking to unite between western and eastern culinary appears from the desire to conserve local or traditional food that will be extinct, in order to keep exist and favored by young generation, so it make Pizza with topping is oncom as dominat composition than cheese. The goal of the study and experiment of pizza OKE "Oncom Keju" is first in order to traditional culinary is keep exist and it can compete with foreign culinary that enters to Indonesia. Second, it gives taste and new look on foreign culinary with taste and look of Indonesia. Third, it develops students' creativity of Hospitality course of Tourism Academy BSI Bandung.

2. ACCULTURATION OF WESTERN AND EASTERN CULTURE

Social process that emerges when human group is mingled with certain culture, it is faced with element from a foreign culture that enters into its community (Koentjaraningrat, 1990). Those cases can be happened because migration, now in globalization era of technology advances causes culture in other parts of world can enter or access easily by society. Deployment of culture elements can be also happened without any movement of human groups or nations but it causes of culture elements were deliberately taken by certain individuals, like traders and sailors (outsider). Knowledge and education cause society think objectively, eager to move forward and easy to accept new things and also tolerate towards changing is one of the occurrences of culture acculturation. Foreign culture is gradually accepted and processes into culture itself without it causes the loss of elements or identity of those group culture or local culture. According to (2016) acculturation is adjustment, specifically adjustment between cultures that meet each other. Acculturation is part of culture which is dynamic of community life that is multicultural as social reality in heterogeneous society. Therefore, comprehending and respecting others culture, and looking at diversity are positive case (Supardan, 2015). Acculturation can be happened on food, especially for some menus that has absorbed by

- Oda I. B. Hariyanto is a lecturer of AKPAR BSI Bandung, she gets Doctorate in Cultural Sciences from Padjadjaran University. Now, she has interest in the study of cultural field: Tourism, Traditional Foods, and the Meaning

Indonesia society becomes daily menu, without searching depth information. It would be better if every culinary can be extracted the history of travel and the development so it can be known from which country the origin of culinary comes and in what way, so it is arranged the history of foreign culinary development that has entered to Indonesia. Adopted culinary is food which come from outside or other nations that has been come or entered to Indonesia, then it gets a bit changing. Those changings like use of materials, spices and how to cook, or culinary name gets changing is fitted with Indonesia culture, adjusted so gradually it became popular and recognized by local society (emic).

3. Pizza

When ancient Greek era (6th century BC), pizza is flatbread, it is made very simply, use flour, oil, herbs and spices, and cheese then it is baked. Pizza develops to change with adding tomato sauce in the bread surface and it sprinkled by various kinds of meats, like smoke beef, sausage, fish and etc. According to Helstosky (2008) "Pizza is simple food many of us eat it without even thinking it, it is a flatbread with toppings that is baked off and sold either hold or in pieces". Pizza is specific food that derived from Italy, the characteristic of pizza is red-colored from tomato sauce, green-colored from leaf basil, and white-colored from mozzarella cheese in topping of pizza. The color of red, green, and white symbolize the Italian flag color which is green, white, and red. In the end of 19th Century, pizza is brought by Italian immigrant to America, so the development of pizzeria in the settlement of Italian immigrant in America which are on the sidewalk. Finally, pizza becomes food trend that is favored by all of Indonesian-aged, for upper class. While in Italian pizza is food for middle class. It is in line with Helstosky (2008) who stated that "like many other foods pizza has humble origins and was consumed by the poor and the working classes". Looking at this phenomenon, Indonesian tends to orientate on Western dishes with the goal of Satisfaction, Prestige, and Identity (KPI). One of Italian identity is reflected in a popular story about the birth of one of Italy's greatest gastronomic exports, pizza (Nowak.2014), surely this is very useful for Italy country to sell the brand of pizza as Brand franchise in Indonesia. Sooner or later local food will be forgotten because it is unbeatable by the rampant of foreign traditional food that exists in modern life.

4. ONCOM (FERMENTED PEANUT PRESS CAKE)

Oncom is one of famous and distinctive food material in West Java. Oncom is made from peanut materials through process of immersion, boiling, and fermentation with using special yeast for oncom. According to Iskandar et al. (2010) "Oncom is one of the well-known traditional Indonesian foods and is a product of fermentation made from peanuts press cake as its main ingredient, along with other ingredients such as tapioca waste material and tofu waste material". Oncom has two kinds which are red-oncom uses fungi of *Neurospora sitophila*, its surface is orange, and black-oncom uses fungi of *Rhizopus oligosporus*. In line with Fardiaz et al. (1981) Peanut press cake was fermented with *Neurospora sitophila*, *Rhizopus oligosporus*, a *Neurospora* strain isolated from Indonesian oncom, and mixed cultures of these molds. The shape of oncom is formed with it is pressed in order to be solid, with the size of width is 5cm and length 10 cm, and the thick is 3 cm, the shape and size is similar to red brick. Oncom contains

nutrients as source of vegetable protein and it is easy to be processed, the processing of red bean and adding other materials like tofu dregs or tapioca becomes oncom will improve protein nutritional value. The study result of Sofyan (2003) is stated that incubation temperature is 27°C produces oncom peanut meal with the highest protein content which is 18,669%. The protein number of oncom that is almost the same with beef is about 22.7%, oncom contains many of fiber and it is very good for digestion. Oncom can be processed become some various foods as side dishes sautéed with kangkung or genjer vegetables. Oncom can be used as filing, it is processed with adding spices and basil leave used as filing for combro (oncom di jero), and it can be processed as topping on surabi

5. RESEARCH METHOD

This study used qualitative descriptive method. It aimed to describe factually and accurately about social-culture fact that existed in society, especially culture acculturation of Western and Eastern. The approach used was multidisciplinary with the reason that culinary was part of culture to do analysis that needed involving some different disciplinary perspectives. Like the different method, concept, and theory (Ratna, 2010), with experiment test of pizza OKE in laboratory (kitchen) of Tourism Academy BSI Bandung to get recipe standard.

6. DISCUSSION

PIZZA OKE is conducted by the experiment test, with using ingredients for topping and seasoning, all of them are original spices from Indonesia, especially West Java.

Recipe of Pizza OKE

Result: 3 baking pan with diameter is 25 cm

1) Flatbread

Materials for Dough

- 300 gr of Cakra Flour
- 7 gr yeast instant
- 1 tablespoon of sugar
- ½ teaspoon of salt
- 1 egg
- 30 cc of olive oil
- 150 cc of water

} dry ingredients

How to Make

- All of dry ingredients is mixed into one, mix well.
- Put egg and stir well, add olive oil
- Close dough with plastic, allow it 30 minutes to expand
- Dough is deflated, weigh of 200 gr and roll with the thick of 3 mm
- Put it into round pan, poke with a fork in order not to wavy
- Bake over 7 minutes, ready to be given sauce and sow ingredients.

2) Sauce

Sauce Ingredients

- 2 tomatoes
- 2 tablespoon of tomato pasta
- ½ onions
- 4 tablespoon of olive oil
- ½ teaspoon of salt
- 1 tablespoon of sugar
- 100 cc of water

- Bay leaves (type of dried leaf herbs, it is available in Supermarket) it can be replaced by bay leaves
- Oregano (type of dried leaf herbs and it is available in Supermarket)

Notes:

Sdm= table spoon
Sdt = tea spoon

How to Make

- Boil tomato in 5 minutes (blanched), remove the skin and tomato seeds, and chop tomato meat.
- Chop onion or red onion.
- Sauté onion or shallot until it smells good.
- Put chopped tomato meat and tomato pasta, mix well.
- Add salt, sugar, and water until it is slightly thickened.

3) Topping

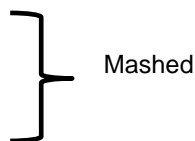
The materials of Tumis Oncom

Ingredients:

- 250 gr of Oncom

Seasoning:

- 5 tablespoon of olive oil
- 4 cloves of shallots
- 2 cloves of garlics
- 1 small of greater galangale
- 3 of red chilies



- 1 teaspoon of salt
- Sugar (depends on taste)
- Handful of basil leaves
- Handful of sliced leek
- Handful of leunca

How to Make

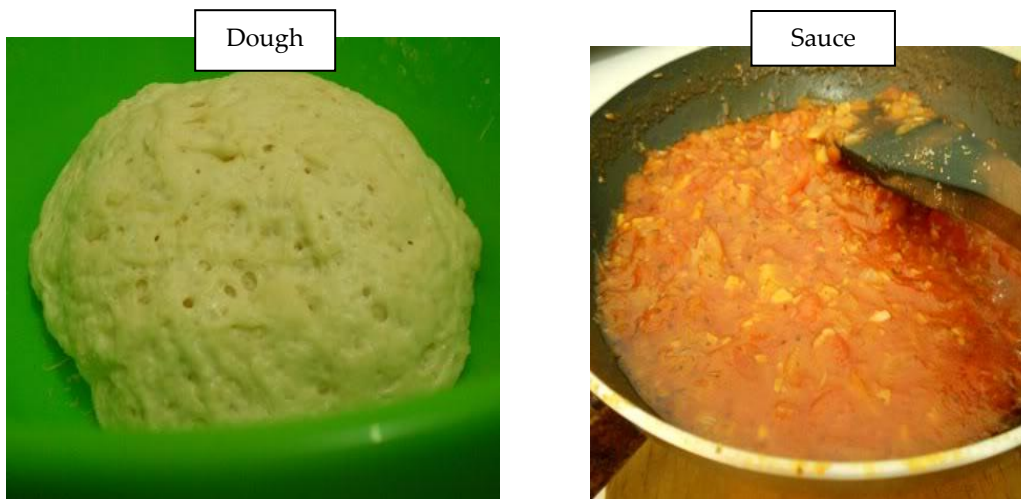
- All the spices are smoothed
- Sauté with oil until it smells good
- Put leunca, leek, basil leaves
- Mix well (it takes a while when the vegetables still looked green)

4) Presentation

- 1 slice of pizza
- Spread it with sauce
- Pour oncom on the bread surface until well
- Garnish depends on taste (basil leaves, sliced green / red chili, and cheese)
- Bake over 7 until 10 minutes
- Ready to be served (see in Picture 1)

Variation of Pizza

It can be tried to use some kinds of topping from several traditional culinary of each regions in Indonesia, such as with topping of opor, sambel goreng ati or krecek, rendang, balado, rica-rica, and etc.



Picture 1. Flatbread Dough and Sauce



Picture 2. Seasoning of oncom and topping ingredients



Picture 3. Seasoning of oncom and topping ingredients

7. CLOSING

From the study result and experiment test of pizza OKE, so it can be concluded as follows: food is part of civilization and human culture in the world. It moves and develops depend on dynamic motion of life and human development, easy to accept new things and also tolerate to changing is one of the occurrence of acculturation on culinary. Inclusion and

incessant of foreign traditional culinary becomes challenge for young generation and society, and also it gives inspiration for culinary businessmen to be more responsive in increasing and conducting diversification of culinary products depends on trendy presentation that is favored by young generation without leaving tradition and local culture.

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