



Manila, Philippines

Title: Indonesian cuisine recognized at World Street Food Congress 2017

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Author:

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The Tourism Ministry's Culinary and Shopping Tourism Acceleration Team recently travelled to Manila in the Philippines from June 1 to 4 to attend the World Street Food Congress 2017.

"Indonesian dishes are being recognized by world-class culinary figures [at the event] due to their high quality and unique character," said the team's head, Vita Datau Messakh at the congress.

One of the speakers at the event, American chef and TV personality Anthony Bourdain, reportedly praised the different kinds of Indonesian cuisine that have influenced the culinary palate of neighboring Southeast Asian countries.

KF Seetoh, founder of Makansutra and initiator of World Street Food Congress 2017, advised Indonesia to quickly register rendang (beef simmered in coconut milk and spices) as Indonesian cultural heritage to UNESCO.

In another session, young Singaporean chef Malcom Lee who owns Candlenut restaurant mentioned a fan-favorite recipe of his that uses keluak (black nut) from Indonesia.

"Lee also spoke about the time he explored Jakarta and fell in love with sate ayam [chicken satay] Madura served by a street vendor. That satay became his inspiration for creating the menu at his restaurant, which has earned a Michelin star," said Vita.

Meanwhile, Peter Lloyd of UK-based Sticky Mango Restaurant spoke of a dessert served at his establishment that uses kecap manis (sweet soy sauce) from Indonesia.

The culinary sector in Indonesia contributes a total gross of Rp 208.6 trillion (US\$15.7 billion) with average growth of 4.5 percent. (kes)