
Lumpia as A Typical Culinary Image of Semarang

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ABSTRACT

Lumpia is a traditional food that is very distinctive and unique, this can be seen from the many regional characteristics contained in it in processing this food. Lumpia itself is also a nutritious food and is able to maintain human relations as a symbol of the identity of a particular society. Of the many cities in Indonesia, there are many areas that have many unique and diverse cuisines, for example, traditional cuisine where the cuisine brings its own characteristics in each existing area, so that it becomes a special attraction for every resident who lives in the area. The city of Semarang itself is an area that has several traditional foods and one of them is Lumpia. Lumpia Semarang is one of the culinary specialties from the city of Semarang whose basic ingredients are bamboo shoots. Bamboo shoots themselves come from young bamboo shoots which usually grow from bamboo roots. However, along with the development of the era, spring rolls became a very famous food so that it became a competition between a large number of business actors, so that in the end they were able to offer almost the same product but with different variations. With this, many producers have finally developed so that they have many strategic and critical capabilities in processing products in various ways that are full of innovation, so that products that have competitive value emerge that are able to compete and attract consumers from every region in Indonesia and the same city. We can see at lumpia themselves, they also have a lot of unique history, starting from the origin of spring rolls, the ingredients used to make spring rolls, to various modifications that occurred in the past so that spring rolls can have a unique taste as we know it today. This. It should also be noted that this food has become a food that is hunted by tourists who usually come to the city of Semarang, even culinary lovers often capture this moment as content and memories to be shared and introduced further to local and overseas communities.

INTRODUCTION

Each regional specialty has a broad culture in each region, even each of these foods also has a different way of making it so that it produces a distinctive taste that is in accordance with the culture of each region. But in the modern era like now, many modern foods have emerged so that many regional foods are starting to be abandoned due to starting to lose competition in the culinary world. Lumpia is one of Semarang's traditional specialties that is very much in demand by the public because Lumpia has a distinctive taste that is growing from time to time, from known history Lumpia is a combination of food from Chinese and Javanese

culture and over time this food always has variations. The taste is different from the previous spring rolls, besides that the lumpia are starting to be in demand by the public because they can maintain their unique characteristics through cuisine and innovations that are continuously developed by the sellers. From its origins, their lumpia have a very strategic place, namely in the city of Semarang, where this city is also called the city of lumpia because Lumpia snacks are almost in all areas of the city, we can even order this food through the hotel because this food is very popular among the people of the city. the. Apart from the area, lumpia also have interesting facts from the history of their origins, where it is said that Lumpia comes from a pair of lovers who fell in love and from their togetherness finally created Lumpia Cuisine which is full of variety and taste, the lover is a Chinese young man named Tjoa Thay Joe who at that time met a Javanese businessman named Mbok Wasih, who was unique at that time selling similar foods but with different contents, namely sweet potatoes and shrimp. They got married and combined the two dishes into one sweet and delicious dish consisting of shrimp and bamboo shoots to become the spring rolls we know today. From the many combinations that exist, Lumpia becomes a very unique specialty food because it has so many variations that you can try, that's why until now Lumpia can still survive in the modern era even though there are many foods that compete in the culinary world. The city of Semarang is a place that is full of culture and specialties, but Lumpia is a traditional food that cannot be underestimated. This journal uses the APA reference format. In-text citation is written this way: (Last Name, Year, p. page number). In this article, we as participants will try to discuss the history of Lumpia in the city of Semarang, where Lumpia has an interesting history and its own extraordinary story and is widespread in the community. In addition, we will also explain what are the potentials and innovations that can be explored in making spring rolls so that they can be more interesting, of course, by making and processing the spring roll food itself to be developed into something new in attracting the interest of culinary lovers, and at the end of the day. We will also explain interesting facts about Lumpia so that it can be liked by many people.

The author's purpose in bringing the theme of Lumpia Semarang City is so that more people will know how unique lumpia are in the current era, where this food turns out to have a lot of potential that can be developed in various other areas by using innovative techniques in the way of making and promoting it so that create many flavors that invite the interest of culinary lovers even though they only use simple dishes, we are even invited to understand the origin of the creation of lumpia so that they can become very famous foods to this day. Culinary tasters themselves will certainly understand that there are so many flavors that can be produced from this food if it is made the right way. Here we will also be taught how to make spring rolls in the right way and recipe, in addition to knowing the expectations. knowledge in business opportunities that are large and branched in each region. lumpia, which have many unique qualities, must also be maintained because they can be modified foods with the same name even though they are made with different contents.

METHOD

The type of research article above uses a qualitative descriptive research method, where we have investigated data based on facts about the characteristics of lumpia that exist both primary and secondary by describing, introducing and explaining what lumpia are to the public, where all research is based on the characteristics of lumpia and their history. taken generally in the surrounding community, but also clarified with a deeper explanation of the processing of the food so that it can become additional knowledge for readers and listeners.

RESULTS AND DISCUSSION

Semarang Lumpia

1. The History of Spring Rolls in Semarang City

Lumpia is a traditional specialty food in the city of Semarang which is very famous, because it is very famous in the city, finally the city of Semarang has been dubbed the city of spring rolls because almost in every corner of the area there are sellers who serve spring rolls, the history of lumpia is also very large because the origin of spring rolls used to be. is a form of a blend of Chinese and Javanese culture for almost hundreds of years, where we know that spring rolls are a food that has undergone many changes and adaptations in its history. However, not many of us know that Semarang lumpia have a long story so that they can become a typical food that is popular today in the community, almost every area of Semarang City in the Central Java region has been decorated with this extraordinary dish, this snack is very popular. popular with the public because it is very much sold in roadside stalls and restaurants so that it becomes a typical food of the city of Semarang. The name lumpia itself comes from the Hokkien dialect of Chinese, namely, "lun" or "lum" means soft, and "pia" means cake. That in the past, Lumpia Semarang was not fried, but in the processing it used to be in accordance with its meaning, namely soft biscuits or cakes. Over time, modifications began to occur in this food due to the amalgamation of Chinese and Javanese cuisine. The sweet taste in spring rolls has been a characteristic for a long time which is considered culture to the surrounding community. After being summarized from many sources, lumpia first appeared in the 19th century using a blend of local Chinese culture with a harmonious taste. Until finally after a long time circulating in the Semarang Culinary world, lumpia were finally recognized as a food that has a sweet, savory, and delicious taste, served with thick sauce and green onions, and in its presentation as we know until now, Lumpia is served with two way that is fried and wet.

2. Types of Lumpia



There are two types of Lumpia food in Semarang, namely bamboo shoots (young bamboo), eggs, and shrimp. And this type of Semarang spring roll food can be made in 2 types, namely fried spring rolls which have a crunchy texture and the other type of spring roll food is wet spring rolls which have a soft texture

3. Processing and How to Make Lumpia

Processing and how to make lumpia, in the discussion lumpia also have ways and methods of processing and how to make them, for example bamboo shoots which are the main ingredients for stuffing lumpi must be managed manually by hand so that the fermentation process can be maximized for approximately one

month, this is so that the bamboo shoots don't lose their taste. In addition, generally lumpia are also divided into two types in processing, namely lumpia which are processed by frying and wet lumpia or what we know as simple spring rolls, but even so the ingredients of the two types of lumpia are almost the same in the manufacturing process, for example stuffing, bamboo shoots, prawns, chicken and pork.

If we look at the ingredients, lumpia consist of very many ingredients ranging from common ingredients to modified ingredients, but from what we can show, the common ingredients that are often used to make lumpia today are ingredients that are often used almost exclusively. In every spring roll making, and the ingredients are generally vegetable oil, beef, garlic, black pepper, salt, garlic powder, tomato sauce, ready-to-use spring roll skin to oil for frying lumpia. The following are the steps that must be taken when processing meat as the basic ingredient for lumpia before being combined along with how to make lumpia in general, first if you want to process meat as a basic ingredient for stuffing, we have to prepare vegetable oil and frying it at high temperature so that it can produce meat that is delicious. Colored. Good browning when fried, when the meat is ready, the second spring roll ingredient will focus more on making the seasoning which usually consists of onion and garlic which will be sautéed for approximately two minutes, after that processing will continue with the addition of spring onions, cabbage, carrots, and ground beef that was made earlier. Following the steps for making spring roll dishes after processing is complete, the next step to be taken is to make spring roll skin as a complementary material, where for lumpia skin only one sheet is needed from each spring roll making, roughly lumpia skin is generally processed in a large bowl containing the dough, then in the making of spring roll skin, flour, cassava flour, and eggs will be added and stirred evenly with water and salt until it becomes a smooth dough, then after the dough is finished add a little oil and heat it, then after the oil becomes hot the next step what is done is to pour the dough into a container which is then shaped like making a thin omelet, this method is done until the dough is smooth and then the spring roll skin is ready to be used to make spring rolls. Processing lumpia skin is very easy because in each lumpia skin usually only requires about three spoons of spring roll filling to be included. After the skin is filled with diagonal shapes, the next lumpia maker must cover the skin

by rolling the filling until it is tightly closed, but here we sometimes need water or egg whites to attach the skin that is difficult to cover, then when the lumpia have been rolled up immediately prepare the pan and cook everything together for about a few minutes in each preparation, and when it's done cooked and golden in color, immediately remove the ready-made lumpia and place them on a plate that is ready to be served, when finished, the spring roll making in general has been successful and ready to be enjoyed together.

The processing of lumpia does not stop and is separated from the development of the times because spring rolls are food that is very easy to develop and modify into a special food with a new taste, the ingredients used are always changing but do not change the name of the lumpia itself, that's where we come from. Understand that Lumpia can still compete with other foods in the modern era like now, and from the observations of the general public themselves the recipe and making of new spring rolls also have other ingredients to add different unique flavors to attract customers from various places, this is it can be seen from the presentation of spring rolls with different menus or types followed by unique recipes, for example the use of spices such as corned beef, banana, snapper, green beans, beef broth powder, bean sprouts, shredded chicken, rice flour, mushroom and many more. Able to be managed into a new menu of dishes related to lumpia up to a Finally, special foods such as spring rolls will not be easily replaced by other dishes. The management of this lumpia has been seen clearly from the distribution of the sales of spring rolls in the city of Semarang, where almost everywhere, even in hotels, there is always such a thing as a lumpia menu, because spring rolls are a very famous food. The amount of competition also often occurs in Lumpia City, namely Semarang, because the management of lumpia is growing rapidly causing a lot of competitors to use similar products but with different recipes and manufacturing methods. Here we finally understand that the making of lumpia is very easy to do and produce, but in terms of management, spring rolls are highly competitive foods.

4. Interesting Facts About Lumpia

Because of its great history, the spring rolls that we know have an interesting fact in their origins, where this food originated from a Chinese youth named Tjoa Thay Joe who was born in Fujian who at that time had decided to move to Semarang to open a typical Chinese food company that comes with pork and bamboo shoots. Tjoa Thay suddenly met Mbak Wasih, who at that time was a native of Java, who turned out to have sold almost the same food but with a sweeter taste and contained potatoes and shrimp. However, over time, Tjoa Thay Joe and Mbak Wasih finally fell in love and then they got married until finally the business was merged into one with a few changes that complemented the perfect taste of this cross-cultural food. In the end, the contents of the spring rolls are made into chicken or shrimp mixed with bamboo shoots, wrapped in a typical Chinese spring roll skin so that it becomes a very special and unique food. The advantages are also very new, namely the shrimp eggs without fish, the bamboo shoots smell nice and sweet, and the spring roll skins are crispy and crunchy. Where at that time this food was usually sold at the Olympic Park (Olympia Park), which at that time was a night market in the Netherlands, this is why this food is called spring rolls. Their business continued to grow until their children Siem Gwan Sing, Siem Hwa Noi opened a branch in Mataram and Siem Kiem continued his father's legacy business at Gang Lombok No. 11 so unexpectedly their Spring Rolls had become a favorite of Chinese and Aboriginal people at that time.

CONCLUSION

Lumpia is originally a traditional Chinese food, which was not fried at first, then there were a few new ideas that eventually developed by combining Chinese and Javanese cuisine. Lumpia is a typical Semarang food made from bamboo shoots and then processed into lumpia. The typical lumpia food also has many flavors and there are two types, namely wet lumpia and fried lumpia.

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