



Bakpia: Chinese Culinary In Indonesia

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Abstract

This study aims to explore the process of making traditional Indonesian food, namely Bakpia. Based on the search, bakpia comes from the Hokkien dialect of Chinese, "bak" which means pork, and "pia" means cake, because of the large number of Muslim communities in Indonesia, pork bakpia is very rare compared to other flavors. which has been adapted to the tastes of the tongue of the Indonesian people. This food is known in the special area of Yogyakarta, and is one of the most sought after souvenirs by tourists. The research method used is descriptive qualitative. The conclusion of this research is that the creativity of local flavors is a strength in creating various processed flavors such as cheese-flavored bakpia, chocolate-flavored bakpia, durian-flavored bakpia, etc.

Keywords

Bakpia; Chinese; Culinary; Food, Taste

Introduction

Bakpia is a pastry cake of Fujian origin, baked flour rolls with various fillings (Yuyun et al., 2022). After that, the bakpia skin is made from sugar and salt which are mixed in water until dissolved and then formed into a dough by adding flour. Bakpia skin dough is then filled and shaped into flat balls and then baked (Sulistiyani, 2018). This is an inexpensive treat that is widely available and a favorite gift for family, friends, and relatives. Based on its origins and history, bakpia came from a typical Chinese food, but with the changing times, the stuffing in bakpia itself began to be adapted to Indonesian culture, as was done in ancient times by replacing it with green beans (Sulistiyani, 2018). At the beginning of the entry of Chinese cuisine into Indonesia, bakpia is a typical Chinese dish which has now developed into various types of bakpia, ranging from sweet to savory, bakpia entered Indonesian cuisine as a snack food for existing events, now bakpia has developed. into sweet foods ranging from green bean filling to other flavors such as green beans, cheese, chocolate, and others. Bakpia entered Indonesia in 1930, after becoming part of the Chinese traders who occupied the Pathuk area in the center of Yogyakarta city, bakpia comes from the words bak and pia, bak which means pork, and pia which means cake made of flour (Nihayati, 2020).

According to Nihayati (2020), Kampung Pathuk in Yogyakarta is known as the bakpia industry because bakpia was first made in this village. Not only that but there are also many bakpia makers in Pathuk village. Both from large scale to the home industry. Bakpia Pathok 25 is a well-known bakpia factory in Yogyakarta and even in Indonesia. Ahmad Sudrajat, who is the supervisor of Bakpia Pathok 25, said that this bakpia outlet grew together with Bakpia 75, whose owner is Kwik Sun Kwok. but at first, this Bakpia



was given the name 38, not 25, not the brand that is known now. Ahmad also explained that the selection of the number Bakpia 25 had no special reason. According to Ahmad's statement, this number was chosen because the way it is pronounced is different from the other twenty numbers, such as the numbers 20 to 22 in Javanese are called, rongpuluh, selikur, and rolukur. As for bakpia number 25, in Javanese, it is called selawe. Most bakpia in Yogyakarta use numbers on their brands, for example, Bakpia 25, Bakpia 75, and Bakpia 35. According to Ahmad's statement, these numbers refer to house numbers or street numbers (Nihayati, 2020). After that two types of bakpia are commonly used for sale, the two types of bakpia are wet and dry bakpia. These two bakpia differ in terms of skin texture and shelf life. Wet bakpia generally has moist and soft skin, while dry bakpia has a crunchier crunchier texture (Mumpuni & Rinawati, 2020; R & Anam, 2016). The storage period itself is different, wet bakpia is stored for approximately four to five days. While dry bakpia can be up to ten days.

Bakpia has now become part of Indonesia because Bakpia has become a mainstay of snacks for souvenirs from out of town (Rosalia Prismarini Nurdiarti et al., 2019). Bakpia cake has two ways of cooking, namely by baking and steaming. However, of the two most famous cooking methods, namely by baking, the sellers prefer to cook bakpia by baking because from the early tradition, bakpia is cooked by steaming, bakpia cooked by steaming is rare but easy to do. Bakpia is famous as a typical souvenir from Yogyakarta. Previously in Chinese, bakpia was referred to as 'tou luk pia' which means green bean bakpia cake. The traditional bakpia filling is mung bean paste, this filling is still a favorite of many people in Indonesia. After that there was a Chinese national who invented this mung bean bakpia, Kwik Sun Kwok, he is the owner of Bakpia Pathok 75. Kwin Sun Kwok started selling this mung bean bakpia in 1948. But since then, bakpia is still packaged using besek and has not been given a name or brand. After that, in 1980 bakpia packaging began to appear with a label or brand. After that, bakpia started to be famous by the public (Rosalia Prismarini Nurdiarti et al., 2019). Because initially in China, bakpia used pork filling, therefore the Indonesian people who have a majority of the Islamic religion replaced the filling with green beans and followed by other fillings such as cheese and chocolate (Sulistiyani, 2018). In making traditional bakpia, need a large frying pan heated over gas. This way of making bakpia can make bakpia skin softer and moister. Meanwhile, there are already many bakpia businesses that use gas ovens. According to Yusnia Seviastuti, who is the owner of Bakpia Citra Premium, the use of this gas oven is more efficient than a traditional pan. "Usually bakpia only uses a pan and then closes it, this method makes it not durable because the heat is not optimal and for production needs it is considered wasteful. If you use the pan, the fire will spread everywhere, so you will use more gas," explained Sevi. Then the next way to cook the contents of the traditional bakpia is usually just mixed or not cooked. This is the cause of making bakpia quickly stale and moldy. Sevi suggested that the bakpia filling should be cooked first. The cooking process can be done for up to four hours or until it is fluffier. Not only does this make the filling softer, but this also makes the bakpia last longer.

To make bakpia cake with a cheese flavor variant by baking it in the first skin, you need the following ingredients: 200 g of wheat flour, 100 ml of warm coconut milk, 2 tbsp granulated sugar, ½ tsp salt, and 50 ml cooking oil. Next, the ingredients needed for the second skin are 65 g of flour, 1 tbsp margarine, and 25 ml of cooking oil. Then for the last ingredients, the ingredients for the bakpia cake filling are 1 tbsp margarine, 50 g of



wheat flour, 1 tbsp powdered sugar, ½ sachet of sweetened condensed milk, 50 of grated cheese, 125 ml cooking oil. After all the ingredients needed to make bakpia are collected, here's how to make bakpia with cheese flavor: Collect the sugar and salt then stir with warm coconut water until dissolved. Add the solution to the flour slowly with a small amount, then knead until smooth, add cooking oil, and knead again until smooth. Divide the dough by making it into a round shape with several spheres as needed then set aside. Mix all the ingredients for the skin of the two pia cakes, then knead until smooth, with a round shape. Take the first bakpia skin dough, stack it with the second bakpia cake skin dough, then roll it out by rolling it flat, fold it up and down to meet on the horizontal center line, then fold right and left to meet on the vertical center line then roll it again until it's thin. Do this step three times, then round off. Repeat these steps until the dough runs out. Soak the bakpia in cooking oil for about 15 minutes. After that, in Teflon, cook the margarine until it melts, add the flour, stir continuously until it becomes grainy, and add the cheddar cheese or grated cheese mixture, powdered sugar, and sweetened condensed milk. Stir until smooth, wait a minute until it's quite cold, then make it into a round shape. Take the soaked dough and flatten it after that, fill it with the filling. Round it again, flatten it slowly then arrange it on the baking sheet, and do it until the dough runs out. Put it in the preheated oven at 150°C for about 15 minutes, take it out and then turn it over, and return to the oven for another 15 minutes. When it's cooked remove it and serve it on a plate to be served and ready to be enjoyed.



Figure
Bakpia
75



1
Patuk

Figure 2 Bakpia Chocolate

Source: Photo Repro

Source: Photo Repro

Next is the bakpia which has been around recently but is not yet very popular, not as well known as baked bakpia, namely steamed bakpia, and this bakpia is a cheese variant bakpia just like the bakpia variant above which is baked while. This method is for ingredients for making steamed bakpia with flavor variants. cheese, namely by preparing: 5 eggs, 175 g of sugar, 100 g of wheat flour, 45 powdered milk, 1 teaspoon of vanilla extract or vanilla powder, and little oil for greasing. Then next for the cheese filling we have to prepare the following ingredients: 150 g cheese spread/cheese paste, and 100 g grated cheddar cheese (can be replaced with any cheese according to taste). After that, the way to make it can be said to be easier than baked bakpia. First of all, we have to beat the eggs with sugar and flour using a mixer, once mixed well. After that, heat the pan over medium heat. Then prepare a small round check mold to pour the dough and steam it later, grease



each mold base so that the dough doesn't stick later, if it has been poured into the mold a little first as a base layer, steam for 3 minutes. If you have removed it from the boiler and put in the prepared cheese filling, just one tablespoon for a total of the 2 types of cheese earlier, after pouring the cheese cover again with the dough and put it back into the steamer and steam for 10 minutes. if it's already steamed bakpia is ready served.

Bakpia must be stored in the right way to be consumed for a relatively long time because bakpia does not last long to be consumed. For example, if bakpia is stored at room temperature without being covered, this will cause the bakpia to become dry and unpleasant to eat, and the contents of the bakpia may become moist or stale. So it should be better stored in the bakpia packaging box or stored in the refrigerator. Not only that, bakpia can be warmed like some other foods, using a microwave or using Teflon which is covered but it will take a lot of time if you use Teflon because the heating process is not optimal. Even though that's the best way to get a soft bakpia texture.

Method

According to Creswell qualitative research involves the use and collection of various empirical materials, such as case studies, personal experiences, introspection, biographies, interviews, observations, and historical, interactional, and visual texts: which describe routine and problematic moments, along with their meanings in individual and collective life (Creswell, 2014; Creswell & Plano Clark, 2018). Then after that according to (Sugiyono, 2018; Wijaya et al., 2021) qualitative research is a certain tradition in social science that fundamentally depends on observations made on humans in their area and also relates to these people in their language and their terms. Not only that, descriptive research aims to collect actual information in detail by explaining existing symptoms, identifying problems, or examining ongoing conditions and practices. By using a qualitative approach, one can expect to get descriptive data such as written or spoken words from people and observed behavior (Taylor et al., 2016). After that, the qualitative research method has several types of research techniques in the case of research we use a literature technique, which is a technique of collecting data from several sources of books or journals that are owned. According to (Sumartono, 2017), a literature study is a research conducted by researchers by collecting many books, and magazines related to research problems and objectives. Meanwhile, the study of literature has 4 characteristics, namely: in the form of text, is ready to use, sourced from second hands, and is not limited by space and time. In addition, we also get the data that we collect from journal references and material sites that are spread on the internet so that the data we collect is based on facts and is not fabricated. All data sources have been listed in the bibliography as references, and evidence of factual data.

Results and Discussion

Based on the results of our literature search, bakpia is a pastry from Fujian, rolls of baked flour with various fillings, after that in Indonesia it is also known as bakpia pathok, bakpia is a typical Chinese food brought from Chinese cuisine to Indonesia. After that, bakpia became part of the typical Yogyakarta regional food, which has many flavors such as green beans, cheese, chocolate, and others. In addition, there are two ways to cook bakpia, namely by roasting and steaming, but the most popular method among the public is roasting, rarely anyone sells bak pia by steaming. Bakpia moved to Indonesia in 1930



after becoming part of the Chinese traders who occupied the Pathuk area in the center of Yogyakarta city, bakpia comes from the words bak and pia, bak which means pork, and pia which means cake made of flour. Because in a country where the majority of the religion is Islam, the filling for bakpia has been replaced with green beans which is now a favorite flavor variant for Indonesian people, that there is a Chinese national who is the inventor of this green bean bakpia, Kwik Sun Kwok, he is the owner of the Bakpia Pathok 75 brand. there is a bakpia brand called "Bakpia Pathok 25" which is one of the famous bakpia outlets in Yogyakarta. Besides that, the bakpia skin is layered in 2 layers and the texture of the bakpia is some which are hard and some soft, depending on how to cook the bakpia.

Based on our research and search, we got information that bakpia, which was once famous for filling meat but with the thought of one of the bakpia figures, now bakpia has developed into a snack that can be accepted by all Indonesian people because it fillings that are safe and not haram, with the discovery of bakpia green bean filling, the entire Muslim community, by modifying the variant of this content and with the number of Muslim communities, the bakpia with non-meat filling immediately gained its fame, because the Muslim community, who used to be curious about the taste of bakpia, can try it now without needing to think about its halalness, besides that by finding bakpia with the steamed cooking method we can see that the elderly can now consume bakpia more safely because the elderly have quite a hard time eating baked bakpia cakes which are draggy and dry and by eating steamed ones they no longer need to think about the dryness of bakpia cakes in general.

The results of our search Bakpia is a typical food originating from China which is now a famous regional food from Yogyakarta, then this cake has been around for decades. Many kinds of bakpia are sold in the market, from the traditional to the modern. Even the flavors vary, ranging from green beans, chocolate, cheese, and pork, however, of all the flavors that people like the most, they are green beans. Based on the two cooking methods described earlier, bakpia cooked using the roasting technique is more popular with Indonesian people than bakpia cooked using the steaming technique. Because according to the results of our discussion, the distinctive texture of dry roasted bakpia is inherent and a hallmark of the community, and bakpia cooked using the steaming technique is still relatively new, and it may take time for people to be able to accept and enjoy this new variant of bakpia. Not only that, the texture of bakpia cooked using the steaming technique has a soft texture, in contrast to bakpia cooked using the baking technique which has a dry texture, this also makes bakpia cooked using this technique not as famous as bakpia using the grilled technique, because the texture is soft too. maybe it will taste different from most bakpia.

Based on the research we did use the literature study method based on sources, journals, or documents circulating on the internet. This study succeeded in obtaining the result that the traditional Chinese cuisine that entered Indonesia "Bakpia" has developed in Indonesia in terms of taste and cooking methods. Indonesia has succeeded in developing a method of making bakpia by steaming it so that it is easier for the elderly to consume. However, baked bakpia is still more popular than steamed bakpia. From the results that we have found in searching and researching through this literature method, we get the fact that bakpia originally did not contain green beans. But bakpia started with pork filling, and developed to have many flavors such as green bean which is a favorite



for the people until now, then developed again to have flavors of cheese, chocolate, milk, black kumbu, purple sweet potato, durian, tiramisu, green tea, cappuccino, and moringa leaves.

Conclusion

The conclusion from the results of our research is, Bakpia is a food or cake that comes from (China, Fujian). In Indonesia, bakpia is known as kue pia. Bakpia was brought to Indonesia by immigrants from China. The name Bakpia comes from the word Bak which means pork and Pia which means cake made of flour. So, bakpia is a cake made of flour with pork filling. Bakpia has several types, namely wet bakpia, dry bakpia, and steamed bakpia. Wet bakpia has a very soft texture because the manufacturing process is, the bakpia skin is formed into balls and soaked in cooking oil for 10 minutes. Dry bakpia has a crunchy but soft texture, in contrast to wet bakpia, dry bakpia skin consists of two to three layers or folds and is rolled up to 2 to 3 times. Steamed bakpia is a new innovation that appeared in 2017, the way to make it is a little more complicated than other types of bakpia because it is made by steaming. Bakpia has also moved to Indonesia since 1930, which means it has developed in Indonesia for almost hundreds of years, from previously only using pork as a filling, now it has developed and has many different flavors.

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