

CHAPTER 1

INTRODUCTION

1.1 Background of Study

Indonesia Timur, also known as Eastern Indonesia, is a region of Indonesia consisting of a diverse group of islands, each with its own unique culture and cuisine. Eastern Indonesian cuisine is a reflection of regional cultural diversity, a blend of tastes and cooking techniques from various ethnic groups. It is not surprising that many foreign countries show their admiration for the delicacy and uniqueness of Indonesian food, which also suits their taste buds.

One area that is very famous for its customs and culinary traditions is Toraja which is located in South Sulawesi. Toraja cuisine is a fusion of indigenous and colonial influences, which have been passed down through generations. The region's mountainous terrain and fertile soil provide an abundance of local ingredients, such as rice, corn, coffee, cloves, and cinnamon, which are used to create flavorful and aromatic dishes. Overall, Toraja cuisine is a reflection of the region's rich cultural heritage and unique geographical setting. Its blend of flavors and cooking techniques make it a popular destination for food enthusiasts and travelers alike.

One of Toraja's traditional dishes is Pa'Piong, which is pork stuffed into bamboo and grilled over hot coals. Apart from pork, there are miana leaves as an additional component. But in this Pa'Piong sausage, katokkon chili will be added. Namely a typical chili from Toraja, has a high level of spiciness and a different taste and aroma. Making this chili is very suitable to be mixed into this Pa'Piong sausage.

In making this Pa'Piong sausage, all the ingredients are mixed together first. The author uses corn starch as a binder in the sausage dough. Then it is put into a piping bag and then manually pumped into the pig's intestinal casing. Previously, the pork intestine casing had been soaked using plain water so that

it was not stiff, and could be easily used. Furthermore, if the casing is fully loaded and the ends are tied. The purpose to prick the sausage using a needle so that the air trapped inside the sausage can come out. This process is very important in order to prevent the sausage skin from tearing during the cooking process.

Pa'Piong sausage which is ready to be cooked, is put into the bamboo. Previously, the inside of the bamboo was covered with banana leaves to prevent the sausage from sticking to the bamboo wall. The process of burning Pa'Piong sausages uses charcoal and coconut shells and fibers. Meanwhile, besides being used as fuel, coconut shells are also one of the activated carbon materials whose quality is quite good to be used as activated charcoal (Mentari, 2017). The purpose of using coconut shells and fibers is to produce the smoke needed to smoke this Pa'Piong sausage. The charcoal needed doesn't need to be too much because the writer wants to cook this sausage at a low temperature. The reason is to prevent tearing of the sausage skin because of the high heat created by the charcoal, and to keep the texture of the sausage itself solid. The process of smoking and burning Pa'Piong is included in the slow cooking technique, which requires quite a long time (2-3 hours) (Risaranti , 2014). This change in Pa'Piong's form has a fairly simple reason, that is, with its original Pa'Piong form, it cannot be stored for a long time. So it is made into a sausage method so that it can be stored longer than its original form.

1.2 Objective of The Study

The objective of the study:

1. Increasing the interest of Indonesian people to regional specialties of Eastern Indonesia, precisely in Toraja, South Sulawesi.
2. Providing a new innovation to the typical Toraja food, namely Pa'Piong, by changing its form into a sausage without reducing its authentic taste.