

# RECIPE FOR PIDADA SNACK & DRINK BY Mak Unah

## Description

*Pidada* mangrove is a staple for Muara Gembong. It is a versatile plant for consumption, many parts of it can be ingredients for dishes or beverages.

Below are authentic recipes passed down for generations as told by Mak Unah, an entrepreneur lady in Pantai Bahagia Village who kindly shared the family recipes.

## Ingredients

*Pidada* fruit  
Water  
Refined white sugar  
Palm sugar

## Preparation

### PIDADA FRUITCAKE

Wash 1 kg of ripened *pidada* fruit until clean

Peel the fruits with a knife

Mash fruits until the juice comes out

Strain the juice, discard the seeds if there are some

Mix the juice, 500 ml mineral water and 1kg of granulated sugar in a pot

Cook the mixture on moderate heat

Boil and stir occasionally until the mixture is thickened

Test the mixture by taking a spoon, leave it on a plate and see if it is hardened into a sticky confection

Turn off when the mixture is ready

Cool it off until the cooked mixture gets stickier

Take a spoon of the mixture and wrap with paper or plastic, like candy

Can be stored in room temperature for 30 days



### PIDADA SYRUP DRINK

Wash 10 kgs of ripened *pidada* fruit until clean

Peel the fruits with a knife

Mash fruits until the juice comes out

Strain the juice, discard the seeds if there are some

Mix the juice, 20 liters of mineral water, 3kg of granulated sugar, and 3kgs of palm sugar in a pot

Cook the mixture on moderate heat

Boil and stir occasionally for 90 minutes, take out the pulp if there is any  
Leave overnight

The next day, boil and stir occasionally for another 90 minutes until the mixture turns red

Strain the cooked mixture until it is clear

Place into containers

Can be served hot or cold

Can be stored in fridge for 30 days

