



# Refined Translation Methods for Culinary Recipes in the Book ‘Cooking with Love Ala Dapur Momychaa’- From Indonesian to English

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## ABSTRACT

Language and culture are inseparable in translation, as it facilitates knowledge exchange between diverse cultures. This study investigates translation techniques for recipes in “Cooking with Love ala Dapur Momychaa.” Using a qualitative approach, it explores semantic, literal, and word-for-word translation methods. The aim is to preserve the source text's meaning while ensuring understanding for readers of the translated version. The findings demonstrate successful translations, striving to maintain the original meaning while incorporating cultural nuances. Techniques like adaptation, literalism, amplification, calque, and description are employed. Encouraging more translators to undertake Indonesian recipe translations, this study promotes Indonesian cuisine and culture to foreign audiences fascinated by its culinary treasures.

## KEYWORDS

Translation;  
Indonesian Recipes;  
Translation Techniques.

## ABSTRAK

Bahasa dan budaya tak terpisahkan dalam proses penerjemahan, sebab memfasilitasi pertukaran pengetahuan antar budaya yang beragam. Penelitian ini mengkaji teknik penerjemahan untuk resep dalam buku “Cooking with Love ala Dapur Momychaa”. Dengan menggunakan pendekatan kualitatif, penelitian ini mengeksplorasi metode penerjemahan semantik, literal, dan kata-per-kata. Tujuannya adalah untuk menjaga makna teks sumber serta memastikan pemahaman bagi pembaca versi terjemahannya. Temuan penelitian ini memperlihatkan keberhasilan penerjemahan, dengan berusaha mempertahankan makna asli sambil menggambarkan nuansa budaya. Teknik seperti adaptasi, literalisme, amplifikasi, kalke, dan deskripsi digunakan dalam proses penerjemahan. Dengan mendorong lebih banyak penerjemah untuk melakukan terjemahan resep Indonesia, penelitian ini mempromosikan kuliner dan budaya Indonesia kepada audiens asing yang terpesona oleh kekayaan kuliner Indonesia.

## KATAKUNCI

Penerjemahan;  
Resep Indonesia;  
Teknik Penerjemahan.

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## 1. Introduction

Culture and language are inseparable entities, intricately woven together, playing a vital role in the intricate process of translation. Language serves as a reflection of the society and culture within which it is utilized, encapsulating the perspectives and beliefs of its users (Rachmawati, 2018). Translation serves as a gateway to disseminate knowledge across the globe, particularly bridging the gap between diverse cultures and languages, as expounded by (Hadi, 2019). In the act of translation, the writer of the source text (ST) communicates with the translator, who acts as both a reader of the ST and a conveyer of its message in a distinct language and culture from the original author (Regmi et al., 2010). This intriguing endeavor embraces the interplay of two languages: the source language (SL) and the target language (TL) (Akiriningsih et al., 2016; Darmayanti et al., 2019).

Food is an inseparable part of our daily existence, interwoven deeply within the fabric of life itself. It unravels a tapestry of diverse flavors and culinary wonders, unique to each region. In this era, the translation of food recipe texts assumes paramount significance as an increasing number of individuals yearn to explore the art of cooking from different corners of the globe (Dewi, 2022). Precision becomes the pinnacle in the realm of translation, particularly when conveying the essence of food recipe texts, for the outcome of such translation endeavors bears direct impact on the comprehension of readers who seek to recreate the flavors presented within the recipes.

Asmarani (2019) posit that individuals often peruse the culinary guidelines before embarking on their gastronomic endeavors, particularly when exploring novel and uncharted territories of cuisine. A food recipe text, whether transcribed or conveyed verbally, serves as a compass, directing one's actions towards accomplishing a specific task. Karnedi (2022) elaborates further, defining procedural text as a sequence of steps to be undertaken. Notably, procedural text lacks a defined target audience, presenting an inherent challenge in the realm of translation. The interplay between the source text author and its readers manifests the author's approach to engage with the audience, thereby underscoring the social function of procedural text (Febryanto et al., 2021).

The translation of food recipe texts demands utmost precision from the translator, as the outcome of their efforts intricately impacts the reader's comprehension in interpreting the recipe (Rakhmyta, 2022). Consequently, when embarking upon the translation endeavor, meticulousness becomes imperative, as a misstep at any stage can cascade into errors throughout the process (Trisnawati & Bahri, 2017). Such missteps can manifest in erroneous translations, thwarting the intended meaning. Nalendra (2014) reinforces this notion, emphasizing that translators must diligently attend to both the flavor and essence of the message conveyed within the text during the translation process.

In their extensive research, Molina and Albir delved into the realm of translation, unveiling a remarkable compilation of 18 translation techniques. One such technique, as expounded by Hartono (2017), involves replacing a term with a detailed portrayal of its form or function, aptly named the description technique. Putri (2019) shed further light on the utilization of this technique, noting its application when the translator encounters a lexical void in the source

language, whether due to unfamiliarity or a dearth of suitable alternatives. In such instances, the translator diligently augments the text with an explanatory discourse, shedding light on the elusive word's intended meaning. Another technique, the calque translation, endeavors to faithfully transpose foreign words or phrases into the target language, preserving both their lexical and structural elements. Contrarily, literal translation seeks to adhere strictly to the word-by-word rendition, basing its approach on functional and contextual interpretations at the sentence level. Emzir (2015) elucidates the distinctive nature of literal translation, highlighting its ability to offer a self-contained, reversible solution. Transitioning to the adaptation technique, it aims to mold the cultural aspects of the source language into the tapestry of the target language, ultimately presenting a localized rendition. Lastly, the amplification technique serves to unravel implicit information within the source language, deftly paraphrasing and supplementing it in the target language, all while preserving the essence of the original message conveyed by the source language writer.

In this research, the central quandary lies in deciphering the art of translating the delectable recipes found within the pages of the book "Cooking with Love ala Kitchen Momychaa". The objective of this study is to meticulously analyze the techniques employed in the translation of these culinary instructions, unraveling their intricacies and nuances. The aim is to yield a translated version of the recipes contained within the book, effectively disseminating the exquisite flavors of Indonesian cuisine to foreign lands. Furthermore, this endeavor seeks to expand the readers' horizons, allowing them to embark on a culinary adventure beyond their familiar gastronomic boundaries. It is our ardent hope that the translated rendition of "Cooking with Love ala Kitchen Momychaa" not only proves accessible and comprehensible but also readily practicable, encouraging readers to embark on their culinary journeys with ease and confidence.

## 2. Method

Employing a qualitative approach, specifically the descriptive method, the research methodology adopted for this study lays a robust foundation, enabling researchers to tailor and adapt their methods in pursuit of comprehensive and profound investigations. Within this qualitative framework, a keen focus is placed upon the intrinsic qualities and qualitative aspects of the amassed data, shedding light on the essence and nuances of the subject matter under scrutiny. It is vital to acknowledge the invaluable potential that lies within the data collected throughout this study, as it serves as a pivotal resource, unraveling the very essence of the research inquiry itself, and leading to profound insights (Tomaszewski et al., 2020). Within the contextual confines of this study, the dataset predominantly consists of meticulously curated Indonesian-language recipes sourced from the renowned culinary tome, "Cooking with Love ala Dapur Momychaa," skillfully crafted by the talented wordsmith, Icha Irawan. As the focal point of the research orbits the realm of gastronomy, these culinary compositions encapsulate invaluable wisdom and intricate facets of the culinary arts. A meticulous selection process was undertaken, meticulously handpicking a total of five recipes from this gastronomic compendium, each recipe undergoing meticulous scrutiny and analysis. Collectively, these recipes amassed

a word count of 864, becoming the bedrock upon which the subsequent analytical exploration was embarked upon. In the pursuit of unraveling the true essence and implications of this data trove, the author meticulously immersed themselves in its analysis, drawing upon the esteemed theory of translation techniques postulated by Molina (2002) thus lending a guiding hand to the entire analytical process.

### 3. Results and Discussion

Embarking upon the riveting journey of translating the captivating recipes nestled within the enchanting pages of the book "Cooking with Love in the style of Kitchen Momychaa" from the source language (BSu) to the target language (TL), the process unfurls with an immersive reading of the source text (STu). Through diligent analysis and meticulous scrutiny, the translator navigates the intricate terrain of selecting the most fitting techniques and translation processes that will seamlessly convey the essence of the ST encapsulated within the culinary treasure trove that is "Cooking with Love in the style of Kitchen Momychaa."

**Table 1. The translation of Momychaa Chicken Porridge Recipe**

Source Text	Target Text
<i>Bubur Ayam Momychaa</i>	Momychaa's Chicken Porridge
<i>Bubur ayam ini sangat pas disajikan untuksarapan pagi. Dan sangat cocok untuk hidangan di musim dingin. Rasa bubur ayam ini lebih cenderung ke bubur ayam Jakarta yang banyak kita temukan pagi haridi gerobak pinggir jalan.</i>	This chicken porridge is perfectly served for breakfast. And it is highly suitable for meals during the winter season. The taste of this chicken porridge leans towards the Jakarta-style chicken porridge that we often find in the morning at street-side food carts.
<i>Bahan</i>	Ingredients
<i>1 ekor ayam, belah 4</i>	One chicken, cut into four pieces
<i>2 buah serai, memarkan</i>	2 pcs lemongrass
<i>3 buah daun jeruk</i>	3 pcs lime leaves
<i>2 buah daun salam</i>	2 pcs bay leaves
<i>1 sdt gula pasir</i>	1 tsp sugar
<i>2 sdt garam, sesuaikan 500 ml air</i>	2 tsp salt 500 ml water
<i>Bumbu halus</i>	Ground spices
<i>10 butir bawang merah</i>	10 pcs shallots
<i>6 siung bawang putih</i>	6 pcs garlic
<i>2 cm jahe</i>	2 cm ginger
<i>2 cm lengkuas</i>	2 cm galangal
<i>4 cm kunyit</i>	4 cm turmeric
<i>4 buah kemiri</i>	4 pcs candlenut
<i>½ sdt ketumbar</i>	½ tsp coriander powder
<i>½ sdt merica</i>	½ tsp white pepper powder
<i>Bahan bubur nasi</i>	Ingredients for the porridge
<i>2 gelas beras</i>	Two glasses of rice
<i>10 gelas air</i>	Ten glasses of water
<i>Garam secukupnya</i>	Salt to taste
<i>Bahan pelengkap</i>	Condiments
<i>Kerupuk</i>	Crackers
<i>Irisan daun seledri Cakwe</i>	Sliced celery Youtiaw/Cakwe Fried
<i>Kacang kedelai goreng Kecap manis</i>	soybeans
<i>Bawang goreng</i>	Sweet soy sauce Fried shallots
<i>Cara membuat</i>	How to make
<i>1. Masak beras, air dan garam sampai mengental</i>	1. Cook rice, water, and salt until thickened into porridge.

Source Text	Target Text
menjadi bubur. Sisihkan.	Set aside.
2. Tumis bumbu halus, serai, daun salam, daun jeruk sampai wangi. Masukkan ayam, aduk hingga berubah warna. Tambahkan air, gula, dan garam. Rebus hingga ayam empuk. Angkat ayam dan tiriskan. Sisa air rebusan akan menjadi kuah kuning.	2. Sauté the ground spices, lemongrass, bay leaves, and kaffir lime leaves until fragrant. Add chicken, stir until the color changes. Add water, sugar, and salt. Simmer until the chicken is tender. Remove the chicken and drain. The remaining cooking liquid will become the yellow broth.
3. Goreng ayam sebentar saja sampai kecokelatan. Angkat dan suir-suir ayam.	3. Fry the chicken briefly until golden brown. Remove and shred the chicken.
4. Sajikan bubur bersama kuah kuning, ayam suwir, dan bahan pelengkap lainnya.	4. Serve the porridge with the yellow broth, shredded chicken, and other complementary ingredients.
Tips: Gunakan panci antilengket agar bagian terbawah bubur tidak gosong.	Tips: Use a non-stick pan so that the bottom of the porridge doesn't burn.

When faced with the daunting task of translating sentences brimming with a delightful array of ingredients, such as the tantalizing phrase "...Ingredient, one chicken, cut into four pieces, 2 pieces lemongrass...", a distinctive approach known as literal translation steps into the limelight. This translation technique, residing within the realm of linguistic artistry, diligently endeavors to faithfully reproduce each word and expression in a harmonious one-to-one correspondence, meticulously preserving the pristine essence of the original text (Hartono, 2017).

Incorporating the calque translation technique, the sentence "This chicken porridge is perfectly served for breakfast. And it is highly suitable for meals during the winter season. The taste of this chicken porridge leans towards the Jakarta-style chicken porridge that we often find in the morning at street-side food carts" is deftly translated. The utilization of this technique arises from its seamless integration within the food recipe text, ingeniously designed to enhance the allure and communicative prowess of the source text (ST) for its esteemed readers.

With its inherent clarity, the source text gracefully unfolds, offering a seamless comprehension that necessitates minimal additions or omissions during the translation process, as it effortlessly embraces and adapts to the cultural nuances of the target language (TL). The translation of food recipe texts demands utmost precision from the translator, as the outcome of their efforts intricately impacts the reader's comprehension in interpreting the recipe, underscoring the vital importance of accuracy throughout this transformative process (Rakhmyta, 2022).

**Table 2. The Translation of Chicken Pop Recipe**

Source Text	Target Text
<i>Ayam Pop</i>	Padangnese Fried Chicken
<i>Ayam Pop termasuk salah satu menu termahal di rumah makan padang meskipun ukuran ayamnya kecil. Namun kelezatan ayamnya sangat gurih yang diungkep dengan air kelapa, membuat cita rasa tersendiri yang tidak ditemukan di menu ayam yang lainnya.</i>	Even though the size is small, Ayam Pop is one of the most expensive menus in Padangnese restaurants. However, the chicken's delicacy is very savory and covered with coconut water, creating a taste that is not found on other menus.
<i>Bahan ayam</i>	Ingredients for the chicken
- 1 ekor ayam kampung/pejantan, buang kulit belah 4	- One kampung/rooster chicken, remove the skin and cut into four pieces
- 700 ml air kelapa murni atau bisa juga pakai yang kemasan di supermarket	- 700 ml pure coconut water, or you can also use the packaged one at the supermarket
- 7 siung bawang putih, haluskan 3 cm jahe,	- 7 pieces of garlic, ground 3 cm ginger, ground

Source Text	Target Text
<p><i>haluskan</i></p> <ul style="list-style-type: none"> <li>- 1 sdt merica, <i>haluskan</i> 2 sdt garam/secukupnya</li> <li>- 1 sdm margarin</li> <li>- Air perasan jeruk nipis secukupnya</li> </ul> <p><i>Cara membuat</i></p> <ol style="list-style-type: none"> <li>1. Bersihkan ayam buang kulitnya, lalu beri perasan jeruk nipis, bilas lagi dengan air bersih.</li> <li>2. Tumis bawang putih, jahe, dan merica sampai wangi, masukkan air kelapa. Lalu masukkan ayam. Beri garam, aduk pelan-pelan sampai bumbu tercampur rata. Ungkep sampai ayam sampai empuk dan airnya surut.</li> <li>3. Panaskan minyak agar banyak di wajan antilengket (non-stick), tambahkan 1 sdm margarin. Matikan api lalu celupkan ayam hanya beberapa detik. Angkat dan tiriskan.</li> </ol> <p><i>Sambal merah</i></p> <p><i>Bahan:</i></p> <ul style="list-style-type: none"> <li>- 10 buah cabai merah 3 butir bawang merah</li> <li>- 1 siung bawang putih</li> <li>- ½ buah tomat Garam secukupnya</li> </ul> <p><i>Cara membuat</i></p> <p><i>Haluskan semua bahan, lalu masak dengan sedikit minyak sampai matang.</i></p> <p><i>Sambal kecap</i></p> <p><i>Bahan:</i></p> <p>4 buah cabai rawit, iris 5 sdm kecap manis</p> <p><i>Cara membuat:</i></p> <p><i>Campurkan cabai rawit yang sudah diiris dengan kecap manis di mangkuk kecil.</i></p>	<ul style="list-style-type: none"> <li>- 1 tsp white pepper powder 1 tsp salt</li> <li>- 1 tbsp margarine Lime juice</li> </ul> <p>How to make</p> <ol style="list-style-type: none"> <li>1. Clean the chicken and remove the skin. Add the lime juice and rinse with clean water.</li> <li>2. Sauté garlic, ginger, and pepper until fragrant. Add coconut water. Then add the chicken. Add salt and stir gently until the spices are evenly mixed. Braise until the chicken is tender and the water recedes.</li> <li>3. Heat enough oil in a non-stick skillet, and add 1 tbsp margarine. Turn off the heat and dip the chicken for a few seconds. Lift and drain.</li> </ol> <p>Red Chili Sambal</p> <p>Ingredients</p> <ul style="list-style-type: none"> <li>- Ten pieces of red chili Three shallots</li> <li>- One clove of garlic</li> <li>- ½ piece tomato Salt to taste</li> </ul> <p>How to make</p> <p>Grind all the ingredients, then cook in oil until cooked.</p> <p>Sweet Soy Sauce Sambal</p> <p>Ingredients</p> <p>Four pieces of bird's eye chili, sliced 5 tbsp sweet soy sauce</p> <p>How to make:</p> <p>Combine the chopped bird's eye chili with the sweet soy sauce in a small bowl.</p>

Within the realm of the source text (ST), the translator artfully maneuvers, ensuring alignment and clarity to facilitate seamless comprehension among the target text (TT) readers. This delicate dance entails striking a harmonious balance between conveying the essence of the ST's cultural elements while augmenting the information for the TT readers. An exemplary illustration of this transformative process lies in the metamorphosis of "Ayam Pop" into "Padangnese Fried Chicken" through the masterful utilization of the amplification translation technique. Unveiling its distinctiveness, the amplification technique shines by incorporating supplementary information that transcends the confines of the source text, empowering the conveyance of its message to the reader.

Within the evocative sentence "Even though the size is small, Ayam Pop is one of the most expensive menus in Padangnese restaurants," the translator adeptly employs a dynamic strategy known as the forward and ending approach. This technique demands the translator to deftly reposition the words in the target language (TL), orchestrating a seamless linguistic transformation. In the target text (TT), words that initially occupy a frontward placement gracefully transition to a posterior position during the process of translation. This strategic



maneuver enlivens the text, infusing it with a captivating linguistic dance that mesmerizes readers. To ensure a seamless rendition of the material and an accurate portrayal of the preparation methods, the translator deftly employs the tried-and-true technique of literal translation. This approach, valued for its flexibility and organic nature, remains steadfastly rooted in the source language (SL), preserving the essence and integrity of the original text.

**Table 3. The Translation of Nasi Liwet Recipe**

Teks Sumber	Teks Sasaran
<i>Nasi Liwet</i>	Nasi Liwet: Indonesian Aromatic Rice
<i>Nasi yang satu ini sangat istimewa, rasanya yang gurih meskipun tidak menggunakan santan. Cocok untuk dibuat dalam acara syukuran atau family gathering.</i>	This rice is exceptional. It doesn't use coconutmilk but it still delicious! Suitable for Thanksgiving or family gathering.
<i>Bahan</i>	Ingredients
<ul style="list-style-type: none"> <li>- 2 cup beras (320 ml)</li> <li>- Air seperti masak nasi ukuran biasa</li> <li>- 1 batang serai (kalau kecil pakai 2), memarkan</li> <li>- 2 lembar daun pandan simpul</li> <li>- 3 lembar daun salam</li> <li>- 2 lembar daun jeruk</li> <li>- 4 buah cabai rawit utuh</li> <li>- Garam secukupnya</li> <li>- 2 sdm ikan teri nasi (yang sudah digoreng)</li> </ul>	<ul style="list-style-type: none"> <li>- 2 cups of rice (320 ml)</li> <li>- Water, same amount as cooking regular rice</li> <li>- One lemongrass (if small, use 2), bruised</li> <li>- Two pieces of knotted pandan leaves</li> <li>- Three bay leavesTwo lime leaves</li> <li>- Four whole bird's eye chiliesSalt to taste</li> <li>- 2 tbsp fried small anchovies (Ikan teri medan)</li> </ul>
<i>Bumbu Tumis</i>	Sautee Ingredients
<ul style="list-style-type: none"> <li>- 4 butir bawang merah, iris</li> <li>- 2 siung bawang putih, iris</li> <li>- 2 buah cabai keriting, iris</li> </ul>	<ul style="list-style-type: none"> <li>- 4 shallots, sliced</li> <li>- 2 garlcs, sliced</li> <li>- 2 curly chilies, sliced</li> </ul>
<i>Cara Membuat</i>	How to make
<ol style="list-style-type: none"> <li>1. Pertama cuci bersih beras masukkanair seperti biasa ukurannya memasakberas.</li> <li>2. Lalu masukkan semua daun-daun dan batang serai serta cabai rawit utuhdan ikan teri medan yang sudah digoreng. Kalau ikan teri terlalu asin jangan diberi garam lagi di berasnya.</li> <li>3. Tumis bawang merah, dan bawang putih sampai menguning, masukkan cabai iris.</li> <li>4. Masukkan semua tumisan beserta minyaknya ke dalam beras. Lalu tekan tombol cook, dan tunggu sampai nasi masak.</li> <li>5. Nasi liwet siap disajikan bersama lauk pauk.</li> </ol>	<ol style="list-style-type: none"> <li>1. First, wash the rice and add water with the same amount as cooking regular rice.</li> <li>2. Add all the leaves, lemongrass, wholebird's eye chili, and fried anchovies. If the anchovies are too salty, don't add more salt to the rice.</li> <li>3. Sauté the shallots and garlic untilthey turn yellow. And then, add the sliced chilies.</li> <li>4. Put all the stir fry and the oil into therice. Press the cook button on the ricecooker and wait until the rice hascooked</li> <li>5. Nasi liwet is ready to be served with side dishes.</li> </ol>
<i>Tips: Biasanya saya taburi lagi diatasnyaikan teri medan yang sudah digoreng pada saat penyajiannya. Lebih nikmat.</i>	Tips: It's going to be more delicious to sprinkle the fried anchovies again during serving.

In the enchanting realm of the source text (ST) segment, akin to its culinary predecessors, the translator adroitly traverses the path of synchrony with the target language (TL), harmonizing the text for effortless comprehension among its avid readers. Amidst this linguistic tapestry, the translator's skillful artistry weaves an intricate balance, deftly intertwining cultural elements from the ST while judiciously infusing additional details into the target text (TT). An exquisite exemplification of this transformative process unfolds as "Nasi Liwet" gracefully metamorphoses

into the evocative epithet of “Indonesian Aromatic Rice,” lovingly rendered through the masterful application of amplification translation techniques. Within the hallmark of amplification, the translator's prowess lies in the embellishment of the text, skillfully augmenting its richness by introducing supplementary information that enhances the depth of its message within the TT, leaving readers captivated by the vibrant cultural tapestry.

Within the evocative sentence “Suitable for Thanksgiving or family gathering,” resonating with the essence of festivities in Indonesian culture, the translator deftly navigates the interplay of languages and cultures. Aiming to honor the cultural nuances of the target text (TT), the translator adorns the narrative with a touch of adaptation. As the meaning seamlessly transitions, the concept of “Thanksgiving” gracefully emerges, tailored to align with the cultural fabric of the TT. Through the artistry of adaptation translation techniques, the translator breathes life into the text, seamlessly infusing it with a sense of cultural harmony, captivating readers with a tapestry woven from the very essence of the target culture.

With a keen eye for linguistic transformation, the translator embarks upon the delicate task of paraphrasing the evocative sentence “Usually I sprinkle on top the fried anchovies on top when serving. It's more delicious.” Through the artful application of the amplification translation technique, the translator seamlessly weaves the first and second sentences of the source text into a harmonious union, birthing a revamped rendition that resonates with heightened flavors and culinary delight. The result emerges as the captivating phrase “It's going to be more delicious to sprinkle the fried anchovies again during serving.” In this skillful adaptation, the translator crafts a sentence that not only captures the essence of the original text but amplifies it, infusing it with an enticing allure that beckons the palate and enlivens the gastronomic experience.

**Table 4. The Translation of Klepon Recipe**

Source Text	Target Texts
<i>Klepon</i>	Klepon: Indonesia Rice Cake
<i>Klepon atau biasa juga disebut onde-onde, adalah jajanan pasar tradisional yang selalu dirindukan. Bentuknya yang kecil serta rasanya yang khas wangi pandan dan kelapa membuat klepon mempunyai cita rasa yang unik. Ternyata bahan-bahan dan cara membuat klepon sangat sederhana.</i>	Klepon, commonly called onde-onde, is a traditional market snack that always be missed. It's a small shape and distinctivetaste of pandan and coconut scents give klepon a unique flavor. Turns out that the ingredients and steps to make klepon are verysimple.
<i>Bahan</i>	Ingredients
- 300 gr tepung ketan	- 300 grams of glutinous rice flour
- Air endapan pandan yang diblender/pasta pandan secukupnya	- Pandan extract/Pandan flavoring paste
- ½ sdt garam	- ½ tsp salt
- Air secukupnya	- Water, just a little bit
- 100 g gula merah, potong seperti dadu	- 100 g brown sugar, cut into small cubes
- Kelapa parut secukupnya, disangrai sebentar saja	- Shredded coconut, toast for a bit
<i>Cara membuat</i>	How to make
1. Taruh di dalam mangkuk tepung ketan dan garam. Beri air sedikit demisedikit, aduk rata dengan tangan/spatula sampai adonan bisa	1. Put <i>glutinous</i> rice flour and salt in a bowl.Add water and mix well with yourhands/spatula until the dough can be shapedand not sticky.



Source Text	Target Texts
<p><i>dibentuk dan tidak lengket.</i></p> <p>2. <i>Ambil sedikit adonan bulatkan, taruh di telapak tangan pipihkan dan isi dengan gula merah. Bungkus perlahan lalu bulatkan lagi. Letakkan di piring dan lakukan sampai habis.</i></p> <p>3. <i>Rebus air di panci sampai mendidih, masukkan satu per satu adonan klepon. Masak hingga mengambang/matang. Tiriskan. Dan balurkan ke parutan kelapa. Sajikan.</i></p> <p><i>Tips: Potong gula merah seperti dadu kotak berukuran kecil akan mempermudah pembentukan klepon dan tidak gampang bocor.</i></p>	<p>2. Take a little dough and round it. Put it in the palm of your hand, flatten and fill it with brown sugar. Gently wrap and then round again. Place it on a plate and do it all the way through.</p> <p>3. Boil water in a saucepan. Add the klepon one by one. Cook until bubbling / cooked. Drain and apply to the shredded coconut. Serve.</p> <p>Tips: Cut the brown sugar into small cubes, making it easier to form the klepon and won't leak easily.</p>

When faced with the challenge of translating the evocative title “Klepon: Indonesian Rice Cake,” the translator deftly employs the descriptive translation technique, a fitting choice that gracefully preserves the cultural essence of the source text while ensuring effortless comprehension among readers of the target text. Through this technique, the translator masterfully enhances the title by introducing the descriptive element of “Indonesian Rice Cake,” a thoughtful addition that illuminates the nature and character of the delicacy. As elucidated by Putri (2019), this technique proves invaluable when linguistic nuances present hurdles, where appropriate words may elude the translator in the source language (SL) or remain absent in the target language. In such instances, the translator skillfully navigates these intricacies by incorporating explanations that elucidate the meaning of the word in question, ensuring a seamless and enriched understanding for readers. This meticulous approach harmoniously blends cultural preservation, linguistic accuracy, and reader accessibility, resulting in a transcendent translation that transcends borders and delights the senses.

In the captivating realm of translation, the sentence “Ingredients, 300 grams of glutinous rice flour, pandan extract/pandan flavoring paste, ½ tsp salt...” is deftly transmuted through the skilled application of the literal translation technique. This method preserves the essence of the source language (SL) faithfully, ensuring an accurate rendition that captures the original message without straying from its linguistic roots.

Similarly, when confronted with the enigmatic phrase “...a traditional market snack that is always missed,” the translator adroitly maneuvers to convey the depth of meaning from the source language (SL) to the target language (TL) while retaining its profound significance. To honor the essence and preserve the nuanced implications, the translator deftly employs the literal translation technique, transposing the sentence to “...a traditional market snack that always be missed.” This subtle alteration safeguards the inherent meaning, ensuring it remains intact and captivating in its linguistic journey.

In the intricate realm of translation, the artistry lies in the delicate balance of faithfully representing the original text while skillfully navigating the nuances of the target language. Through the meticulous application of the literal translation technique, the translator adeptly maintains the integrity of the source text, transcending boundaries to deliver a harmonious and resonant rendition in the target language.

**Table 4. The Translation of the Terasi Sambal Recipe**

Source Texts	Target Texts
<i>Sambal Terasi</i>	Sambal Terasi: Shrimp Paste Chili Sauce
<i>Sambal terasi cocok untuk disajikan dengan ayam goreng, ikan goreng, ikan bakar, ayambakar, dan lalapan.</i>	Sambal Terasi is suitable to be served with fried chicken, fried fish, grilled fish, grilled chicken, and fresh vegetables.
<i>Bahan</i>	Ingredients
<i>5 buah cabai keriting</i>	Five pieces of curly chili
<i>10 buah cabai rawit merah</i>	Ten pieces of bird's eye chili
<i>4 butir bawang merah</i>	Four shallots
<i>1 buah tomat merah yang matang</i>	One ripe red tomato
<i>1 sdt terasi, bakar</i>	1 tsp shrimp paste, grilled
<i>½ sdt gula merah</i>	½ tsp brown sugar
<i>Garam secukupnya</i>	Salt to taste
<i>2 buah jeruk limau</i>	Two pieces of limes
<i>Cara membuat</i>	How to make
<i>1. Goreng sampai benar-benar matang cabai keriting, rawit, bawang, dan tomat.</i>	1. Fry curly chili, bird's eye chili, shallots and tomato has cooked
<i>2. Ulek semua bahan yang sudah digoreng tambahkan terasi, lalu tambahkan serta garam, koreksi rasa.</i>	2. Grind all the ingredients that have been fried, add the shrimp paste, then add the salt and adjust until it tastes good.
<i>3. Beri perasan jeruk limau. Sajikan.</i>	3. Give the lime juice. Serve.
<i>Tips: Untuk membuat sambal terasi yang nikmat, goreng semua bahan hingga benar-benar matang dan agak menjadi layu. Dan gunakan pula tomat merah yang sudah matang tidak keras.</i>	Tips: To make it delicious, fry all the ingredients until they are thoroughly cooked and slightly wilted. Also, use ripe red tomato, not hard.

Embarking on the enchanting journey of translation, the title “Sambal Terasi” in the source text undergoes a metamorphosis, gracefully transforming into “Sambal Terasi: Shrimp Paste Chili Sauce” in the target text. This meticulous adaptation, accomplished through the artistry of amplification translation techniques, seeks to attain greater equivalence and aesthetic appeal, all while staying rooted in the essence of the source language. In the evocative sentence of the source text, wherein the notion of “taste correction” is invoked, the translator adroitly augments the target language rendition with additional words, thus rendering it as “adjust until it tastes good.” This subtle inclusion elucidates the intended message of the source text author, illuminating the path to a clearer understanding.

As we turn to the target text sentence “Sambal Terasi is suitable to be served with fried chicken, fried fish, grilled fish, grilled chicken, and fresh vegetables,” the translator deftly engages the literal translation technique. While diligently seeking word-for-word equivalents, the translator skillfully adjusts the wording and grammar to seamlessly fit the target language, ensuring a harmonious linguistic adaptation that resonates with readers. Furthermore, in the target text sentence “Fry curly chili, bird's eye chili, shallots, and tomato has cooked,” the translator adroitly streamlines the expression, deftly removing extraneous words from the source text. This thoughtful approach, achieved through the application of literal translation

techniques, optimizes clarity and ease of comprehension, resulting in a more concise and accessible rendition.

Throughout the translation process, a symphony of techniques unfolds, each serving a distinct purpose: amplification techniques breathe new life into the title, literal translation techniques align the wording, and selective omissions streamline the expression. This artistic dance between languages and cultures culminates in a harmonious translation that transcends linguistic barriers, ensuring that the essence and beauty of the original text remain vibrant and accessible to readers in the target language.

When it comes to conveying descriptions, materials, instructions, and helpful tips, employing the tried-and-true technique of literal translation emerges as a straightforward and accessible approach. By deftly crafting simplified phrases, the translator seamlessly captures the essence of the original sentence while ensuring its faithful comprehension by readers of the target text. This artful maneuvering allows for a harmonious linguistic exchange, maintaining the integrity of the message without compromising its clarity and accessibility to the intended audience. Through the strategic utilization of literal translation techniques, the path towards effective communication is paved with linguistic dexterity and a deep respect for the nuances of both the source and target languages.

#### 4. Conclusion

Upon embarking on the intricate journey of translating and meticulously analyzing the source text-target text interplay, a resounding conclusion emerges: the recipe texts nestled within the pages of the esteemed culinary compendium “Cooking with Love ala Dapur Momychaa” find their seamless translation into the target language through a masterful blend of adaptation, literal, amplification, calque, and description translation techniques. This exquisite fusion of approaches seamlessly navigates the delicate balance of prioritizing the target text while steadfastly honoring the profound essence and cultural tapestry woven within the source text. The ultimate aspiration is for the readers of the source text to effortlessly comprehend the translated renditions of these delectable recipes, unlocking a culinary journey that transcends linguistic boundaries. Within the realm of translating texts, myriad techniques unfold, encompassing the addition, subtraction, and paraphrasing of words. Yet, when confronted with the unique challenges posed by translating food recipe texts, a distinct set of difficulties arises. Amongst these trials, lies the formidable task of meticulously aligning equivalent words and cultural nuances, weaving an intricate tapestry that resonates with the target text readers. It is through these intricacies that translators navigate, skillfully harmonizing linguistic and cultural elements, crafting translations that ignite the imagination and taste buds of readers.

As the translation endeavor unfolds, an orchestration of techniques unfolds, each playing a vital role in preserving the essence, meaning, and cultural vibrancy of the source text. This symphony of approaches ensures that the translated recipe texts breathe life into the target language, unlocking a world of culinary wonders and embodying the shared appreciation of gastronomic delights across cultures and languages. The culinary gem, “Cooking with Love ala Dapur Momychaa,” stands as a treasured testament to the exquisite realm of Indonesian

specialties. As we gaze towards the future, an ardent hope emerges, beckoning forth a multitude of translators who will embark on a noble quest to translate Indonesian recipes. Through their tireless efforts, a splendid vision unfolds, envisioning a world where Indonesian culinary treasures gracefully traverse borders, permeating foreign lands with the tantalizing aromas and flavors that embody the rich tapestry of Indonesian cuisine and culture. This resounding interest among foreigners in the realm of Indonesian gastronomy and its vibrant cultural heritage serves as a testament to the universal appeal of these delectable delights.

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