

# IDENTIFIKASI HIDANGAN SOSIS TRADISIONAL BALI “URUTAN” BERBAHAN NABATI DI DESA PANJI ANOM

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## ABSTRAK

Penelitian ini bertujuan untuk mengidentifikasi hidangan sosis tradisional Bali “*urutan*” berbahan nabati khas Desa Panji Anom ditinjau dari segi bahan, teknik pengolahan dan cara penyajiannya. Metode penelitian yang digunakan adalah deskriptif kualitatif dengan teknik pengumpulan data melalui wawancara, observasi, dan dokumentasi. Informan kunci dipilih melalui purposive sampling, dan informan tambahan dipilih dengan metode snowball sampling. Instrumen pengambilan data terdiri atas pedoman wawancara dan lembar observasi. Analisis data dilakukan dengan metode analisis kualitatif yang mencakup 4 tahapan meliputi pengumpulan data, reduksi data, penyajian data dan penarikan kesimpulan. Hasil penelitian menunjukkan hidangan “*urutan*” babi berbahan nabati di Desa Panji Anom meliputi *urutan pusuh*, *urutan nangka*, *urutan biu*, *urutan don sele* dan *urutan don kayu manis*. Bahan pembuatan hidangan ini terdiri dari bahan utama yakni jeroan babi dan bahan nabati (jantung pisang, nangka muda, pisang, daun ketela pohon, dan daun kayu manis), bumbu yakni base genep dan base bawang jahe. Peralatan yang digunakan meliputi alat persiapan, alat pengolahan serta alat penyajian. Pada tahap pengolahan digunakan teknik memasak tradisional Bali yakni *nglablab* dan *metunu*. Hidangan “*urutan*” berbahan nabati di Desa Panji Anom merupakan bentuk modifikasi hidangan tradisional yang muncul didasari oleh faktor ekonomi juga menjadi cerminan kearifan masyarakat lokal untuk memanfaatkan ketersediaan pangan lokal yang melimpah.

Kata Kunci: *Urutan*, Sosis Tradisional Bali, Nabati, Panji Anom, Kuliner Tradisional Bali

**IDENTIFICATION OF PLANT-BASED BALINESE TRADITIONAL  
SAUSAGE DISH "URUTAN" IN PANJI ANOM VILLAGE**

by

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**ABSTRACT**

*This study aims to identify the traditional Balinese sausage dish, plant-based "urutan," specific to Panji Anom Village, in terms of its ingredients, processing techniques, and presentation methods. The research employs a qualitative descriptive approach, with data collected through interviews, observations, and documentation. Key informants were selected using purposive sampling, while additional informants were chosen through the snowball sampling method. The data collection instruments consisted of interview guidelines and observation sheets. Data analysis was conducted using qualitative analysis, encompassing four stages: data collection, data reduction, data presentation, and conclusion drawing. The findings reveal that the plant-based "urutan" dish in Panji Anom Village includes variations such as urutan pusuh, urutan nangka, urutan biu, urutan don sele, and urutan don kayu manis. The primary ingredients of this dish consist of pork offal and plant-based components such as banana blossom, young jackfruit, banana, cassava leaves, and cinnamon leaves. The seasoning includes "base genep" and "base bawang jahe." The equipment used comprises preparation tools, processing tools, and serving utensils. The processing stage incorporates traditional Balinese cooking techniques known as "nglablab" and "metunu." The plant-based "urutan" dish in Panji Anom Village represents a modification of the traditional dish, driven by economic factors and reflecting local wisdom in utilising the abundance of available local food resources.*

*Keywords: Urutan, Balinese Traditional Sausage, Plant-Based, Panji Anom, Balinese Traditional Cuisine*