

# IDENTIFIKASI HIDANGAN *LAWAR* DI DESA DANGIN PURI KELOD KOTA DENPASAR

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## ABSTRAK

Penelitian ini bertujuan untuk mendeskripsikan dan mengidentifikasi hidangan *lawar* di Desa Dangin Puri Kelod ditinjau dari bahan pembuatan, teknik pengolahan dan cara penyajian. Penelitian ini menggunakan metode deskriptif kualitatif, pengumpulan data dilakukan dengan cara observasi, wawancara dan dokumentasi. Penentuan informan dilakukan dengan menggunakan teknik *Purposive Sampling* untuk menentukan informan kunci dan *Snowball Sampling* untuk meentukan informan tambahan. Analisis data dilakukan dengan metode analisis deskriptif kualitatif meliputi tahapan pengumpulan data, reduksi data, penyajian data, dan menarik kesimpulan. Hasil penelitian di Desa Dangin Puri Kelod menunjukkan hidangan *lawar* selain dari *lawar nangka*, *lawar gedang* dan *lawar don belimbing*, ditemukan pula hidangan *lawar* lain, meliputi; *lawar timbul*, *lawar jepang*, *lawar don tabia lipah (tabia bun)*, *lawar palem*, dan *lawar campuh*. Bahan pembuatan dari hidangan ini terdiri dari bahan pokok nabati (*buah timbul*, *buah jepang don tabia lipah* dan *nyuh palem*), bahan hewani seperti; daging ayam, daging babi, rempela ayam atau kulit babi dan darah ayam, bumbu yang digunakan yakni *basa penyangluh*, *basa selem*, *basa kuning*, *basa wangen matah*, *basa mba megoreng*, dan *basa sera mealumin*. Teknik pengolahan meliputi penggunaan alat persiapan, alat pengolahan serta menggunakan metode pengolahan tradisional Bali meliputi; teknik *ngelablab*, *ngeramas*, *ngalumin*, *ngoreng*, *nunu* dan *ngadonin*. Cara penyajian *lawar* disajikan sehari hari secara sederhana sebagai lauk pendamping nasi, dan disajikan pada kegiatan kesempatan khusus dengan cara prasmanan untuk dikonsumsi bersama, serta digunakan sebagai sesaji pelengkap upacara yang terselip makna kesakralan.

**Kata Kunci** : Kuliner Tradisional Bali, *Lawar*, Desa Dangin Puri Kelod.

**IDENTIFICATION OF LAWAR DISHES IN DANGIN PURI KELOD  
VILLAGE, DENPASAR CITY**

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**ABSTRACT**

*This study aims to describe and identify lawar dishes in Dangin Puri Kelod Village in terms of ingredients, processing techniques, and serving methods. This research employed a qualitative descriptive method. Data collection was carried out through observation, interviews, and documentation. Informants were determined using purposive sampling to select key informants and snowball sampling to identify additional informants. Data analysis was conducted using qualitative descriptive analysis, including the stages of data collection, data reduction, data presentation, and drawing conclusions. The results of the study in Dangin Puri Kelod Village indicate that, in addition to lawar nangka, lawar gedang, and lawar don belimbing, other lawar dishes were also found, including lawar timbul, lawar jepang, lawar don tabia lipah (tabia bun), lawar palem, and lawar campuh. The ingredients used in these dishes consist of plant-based main ingredients (timbul fruit, jepang fruit, don tabia lipah, and palm coconut), animal-based ingredients such as chicken meat, pork, chicken gizzard, pork skin, and chicken blood, as well as spices including basa penyangluh, basa selem, basa kuning, basa wangen matah, basa mba megoreng, and basa sera mealumin. The processing techniques involve the use of preparation and cooking utensils as well as traditional Balinese cooking methods such as ngelablab, ngeramas, ngalumin, ngoreng, nunu, and ngadonin. The serving method of lawar varies. It is served daily in a simple manner as a side dish accompanying rice. It is also served on special occasions in a buffet-style setting for communal consumption, and it is used as a complementary offering in ceremonial rituals, reflecting its sacred meaning.*

**Keywords:** *Traditional Balinese Cuisine, Lawar, Dangin Puri Kelod Village.*