

7 Reasons Why Indonesia is Known as Food Paradise

Not only could you feast your eyes on the beauty of Indonesia's clear water and pristine beaches, but your taste buds have more chance to tickle with a wide variety of pleasing foods that the country has to offer. Gaining much popularity and attention in recent years, **Indonesian food** seems hard to be forgotten.

From mouth-watering rendang beef curry to appetizing skewered satay, Indonesia is such a food paradise favored by anyone in the world. Here are 7 reasons why the archipelago is called so.

1. Rich in Flavor

The fact that **Indonesian food** is greatly flavorful is due to the wide number of spices used in each cuisine creation. Be it turmeric or galangal, the Indonesia's basic seasonings enhance not only the taste but also the shade and texture. It is no wonder; the global foodies always have a shot at their wild culinary experiment.

2. Varied in Selection

Flanked by both two continents and oceans, Indonesia has got plentiful affluence in the term of food. Each region comes with a vast variety of delicious culinary delights varying in shape, color, and obviously the aroma. If foods in Western Indonesia tend to be heavy and bright, the Eastern region has lighter execution.

3. From Halal to Extreme

As a country with the largest Muslim population, it's obviously effortless to find Halal foods, 100% free from pork. This type of food seems to be more Middle-Eastern style rather than the indigenous one. Yet, the extreme cuisine such as Paniki (a grilled bat), fried frog legs, and snake satay can't be underrated.

4. Rice Oriented

It's not such a big secret that **Indonesian food** is dominated by rice. Whether your option is nasi goreng (Indonesian fried rice) or nasi uduk (a type of steamed rice cooked

in coconut milk), you will always find it favorable. The mildness and delicacy add the richness of its authentic taste. Hence, anybody must love the dish.

5. Multifarious Cooking Processes

What makes Indonesian cuisine is worth tasting is its abundance of cooking approaches applied, from deep-frying to steaming and from grilling to boiling. Don't get surprised once you notice that the dishes are delightful, tasty, and addictive. The acquired taste truly blows everyone's mind.

6. Unique Ingredients

Indonesian food is like endemic species accentuating its exclusive taste but also rare and distinctive ingredients. For instance, the pig blood is commonly detected in *Lawar* dish while the *Andaliman* pepper, native to North Sumatra, is often added in *Arsik* (a local specialty made of simmered fresh fish).

7. Foreign Influences

The European colonials from British to Dutch occupying the islands in the past have undoubtedly enriched the Indonesia's food heritage. And the same is true, the Arabic, Indian, and Chinese merchants migrating in the early century. Let's say that *semur* (a type of Dutch dark stew), *martabak* (a stuffed pancake with egg filling), and *bakpau* (a Chinese bun with meat filling) are some of the products.

Indonesian food surprisingly represents the world's delicacy from sweet to savory. Grab some bites and enjoy the food paradise.