

# LESUNG BATU

*Lesung batu, also known as a mortar and pestle, is a traditional tool made of stone used for grinding spices and herbs in cooking. In Southeast Asian countries, the lesung batu is a familiar sight in almost every kitchen.*

## Tips for Using a Lesung Batu:

- To adjust the consistency of the ground ingredients to be more liquid, you can add a small amount of water to the ingredients while grinding.
- Place a thick cloth underneath the lesung batu to prevent loud noises and friction on the table/floor surface while pounding the ingredients. The cloth helps absorb the sound and impact.
- Cut the ingredients (such as shallots, ginger, and turmeric) that need to be pounded into small pieces to prevent them from flying out.
- Before using a newly purchased lesung batu, pound a handful of white rice in it to clean off any residual dust from the mortar itself, then rinse with warm water.
- Use a lesung batu of an appropriate size according to its capacity to avoid overflowing the pounded ingredients.

## Tips for Caring for a Lesung Batu:

- Make sure to thoroughly wash the lesung batu after each use to remove any lingering odor, color, or taste. For stubborn residues, the mortar can be washed with acidic substances like lime or tamarind.
- Invert or dry the inner surface of the mortar to prevent water from pooling.
- Store the lesung batu in a suitable location to prevent mold growth.
- Occasionally, grind coarse salt in the lesung batu to even out its surface.
- By following these tips, you can effectively use and maintain your lesung batu for a long-lasting and enjoyable cooking experience.