



PRESS RELEASE
For Immediate Release

From the Kitchens of the Yogyakarta Palace, This Legendary Dish Offers a Unique Inspiration for Your Eid al-Fitr Menu

Jakarta, March 13th, 2026 - The celebration of Eid al-Fitr is synonymous with a variety of signature dishes such as opor ayam, rendang, and sambal goreng ati, which are always present on the family dining table. However, beyond these well-known dishes, Indonesia is also home to many traditional culinary treasures with long histories that are equally special to serve during Eid al-Fitr. One of them is a legendary dish from Yogyakarta that has been known since the era of the Mataram Islamic Kingdom. In the past, this dish was often served within the Keraton as a special meal for nobles and distinguished royal guests. Its thick, dark brown broth made from *kluwek*, combined with distinctive Javanese spices, creates a rich flavor that is savory, slightly sweet, and deeply aromatic.

The dish, later known as Brongkos Yogyakarta, consists of chunks of beef, *kacang tolo* (black-eyed peas), tofu, and boiled eggs that are slowly cooked until the spices are fully absorbed. Brongkos is said to be a favorite of Sri Sultan Hamengkubuwono IX and Sri Sultan Hamengkubuwono X, and to this day it can still be found in several eateries serving traditional Keraton Yogyakarta cuisine. Beyond its long history, brongkos is also often present during family gatherings in many parts of Java, including during Eid al-Fitr. Its richly spiced and slightly thick broth makes this dish especially enjoyable when served with *ketupat* or warm rice while sharing the moment with family.

Despite its rich history and distinctive flavor, brongkos is becoming less well-known, especially among younger generations. In fact, amid the many modern innovations in Eid al-Fitr dishes today, a classic dish like brongkos can serve as an appealing alternative—one that remains authentic while offering a unique culinary experience at the family dining table.

Recognizing this potential, **Dairy Champ** aims to reintroduce this dish as a flavorful Eid al-Fitr menu inspiration while adding an innovative touch to the way it is prepared. “Eid al-Fitr is a special moment for Indonesian families to gather and enjoy their best dishes together. Through this Brongkos Yogyakarta recipe, we hope to invite people to bring a different variation to their Eid al-Fitr menu—one that remains authentic while celebrating the rich flavors of Indonesian cuisine,” said **Dodi Afandi, Marketing Manager of PT Etika Beverages Indonesia**.

Unlike the traditional recipe, which typically uses coconut milk, this version uses Dairy Champ evaporated milk as an alternative to create a creamier and more savory broth, while also offering a lighter option with 0% cholesterol. This lighter texture also makes brongkos even more enjoyable when served with *ketupat*, one of the signature dishes during Eid al-Fitr.



Culinary content creator Nurul Insiyah also shared her own version of preparing this classic dish. “As a Javanese, I feel it is important to help preserve our regional culinary heritage. I chose brongkos because of its very distinctive flavor—the combination of savory and sweet notes with the rich spices from *kluwek* creates a warm and nostalgic taste when enjoyed with family. In this recipe, I also use Dairy Champ evaporated milk as a substitute for coconut milk because it still provides a creamy and savory broth, but is not overly thick, making it a perfect pairing with *ketupat*. This innovation results in a *ketupat* brongkos dish that remains rich in flavor while feeling lighter,” said Nurul, who is known through her Instagram account [@dapur.bu.aya](https://www.instagram.com/dapur.bu.aya).

Below is the recipe for Creamy Brongkos without coconut milk. If you would like to see the cooking steps visually, the recipe video can also be viewed directly on the Instagram accounts [@dapur.bu.aya](https://www.instagram.com/dapur.bu.aya) and [@dairychamp.id](https://www.instagram.com/dairychamp.id).

Creamy Brongkos Recipe

Main Ingredients: Ground Spice Paste:

- 500 g beef (sandung lamur / brisket)
- 2 boiled eggs
- 100 g fried tofu (optional)
- 1.5 liters of water
- 200 ml Dairy Champ Evaporated Milk
- 3 bay leaves
- 3 kaffir lime leaves
- 2 cm galangal, bruised
- Cooking oil as needed
- 6 shallots
- 4 cloves of garlic
- 3 candlenuts, roasted
- 2–3 *kluwek* nuts (scoop out the flesh)
- ½ tsp cumin
- ½ tsp pepper
- ¼ tsp ground nutmeg
- Salt and palm sugar to taste

Instructions

1. Boil the beef using the 5:30:7 method: Bring the beef to a boil over high heat for 5 minutes. Turn off the heat, cover the pot tightly, and let it sit for 30 minutes without opening the lid. The remaining heat will continue cooking the beef. Turn the heat back on and boil again for another 7 minutes.
2. If foam appears while boiling, remove it to keep the broth clear. Strain the broth and set it aside to use as the soup base.
3. Once the beef is tender, remove it and cut into 3–4 cm pieces. Set aside.
4. Soak the *kluwek* in hot water, check its aroma, dissolve the flesh with a little water, then strain.
5. Heat oil in a pan and sauté the ground spice paste until fragrant. Add the bay leaves, kaffir lime leaves, and galangal. Sauté until the spices are fully cooked and the oil begins to separate.
6. Add the boiled beef, tofu, and eggs to the sautéed spices.
7. Pour in the reserved beef broth.
8. Simmer over low heat for about 20 minutes to allow the spices to fully absorb into the meat.
9. Once the broth is simmering and the flavors have developed, reduce the heat.
10. Pour in the Dairy Champ Evaporated Milk and stir gently until well combined.



11. Adjust the seasoning, adding salt or palm sugar if needed. Cook for another 5 minutes to allow the flavors to blend.
12. Serve the brongkos in a bowl with *ketupat*.

With its richly spiced broth, thick and creamy texture, and flavor that becomes even more delightful when enjoyed with *ketupat*, brongkos can be a unique Eid al-Fitr menu option that still stays close to the authentic flavors of Indonesian cuisine. Through this recipe inspiration, Dairy Champ hopes more Indonesians will rediscover the richness of traditional culinary heritage and bring it back to their family dining tables—enhanced with innovative touches that keep classic dishes relevant for today’s generation.

About Etika Group Indonesia

Etika Group Indonesia is a subsidiary of Asahi Holding Southeast Asia (AHSEA), which was established to provide high-quality and delicious products to the rapidly growing population of Southeast Asia. Etika Group Indonesia has 3 entities in Indonesia, namely PT. Etika Beverages Indonesia, PT. Etika Dairies Indonesia & PT. Etika Manufacturing Indonesia.