

Decoding Tradition: Culinary Techniques and Cultural Significance in MSS 2926

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ABSTRACT

This paper investigates MSS 2926, diving into its complex content to reveal the intricate culinary arts of the ancient Malay community. The study applies rigorous philological analysis to reveal the rich culinary information hidden in MSS 2926, which includes categories such as cooking requirements, materials, methods, equipment, measures, and important recommendations. It also investigates the manuscript's linguistic influence, which is distinguished by a strong fusion of Arabic and regional Malay, illuminating its cultural and linguistic relevance. By deciphering the complexities of MSS 2926 Cooking Tips, this study contributes to a better understanding of ancient Malay culinary practices and their long-lasting influence on current culinary discourse. The purpose of this article is to chronicle and analyse the culinary expertise preserved in MSS 2926, throwing light on its cultural and historical importance within Malay culinary traditions. The issue addressed is a lack of comprehensive investigation into the detailed culinary practices and linguistic influences included in MSS 2926, which impedes a proper understanding of traditional Malay cuisine. Using document analysis, this paper conducts a thorough examination of MSS 2926 to extract and analyse culinary traditions, and cultural insights buried within the document. The findings reveal a wealth of culinary information in MSS 2926, including precise cooking procedures, ingredient selection criteria, and the cultural fusion of Arabic and Malay influences, all of which contribute to a better understanding of traditional Malay cuisine. This study emphasizes the value of MSS 2926 as a tangible cultural heritage, providing insights into historic Malay culinary practices that continue to affect current culinary arts and cultural identity. It emphasizes the significance of keeping and researching such documents to protect and preserve cultural heritage and culinary diversity.

Keywords: *Cooking techniques, cooking methods, Culinary, Malay, Manuscript*



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1 INTRODUCTION

The manuscript MSS 2926 *Petua Memasak* serves as the foundation for this preliminary investigation of traditional Malay culinary knowledge. This manuscript is a valuable resource that delves into the distinctive features of traditional Malay culinary knowledge, illustrating the intricate web of cultural, religious, and regional influences that have influenced Malay cuisine throughout many centuries. It is worth noting that this manuscript incorporates religious influences, with the Arabic language having a particularly significant impact. This influence is apparent in the manuscript's unique

orthography, phonology, morphology, and lexical content, which illustrates a linguistic blend that is both culturally significant and intricate. This manuscript is not merely a compilation of recipes; it is a comprehensive guide that offers detailed instructions on the selection and use of ingredients, various culinary methods, and the qualities that distinguish a well-qualified cook. These components provide profound insights into the traditional Malay culinary practices and principles, emphasising the meticulous and thoughtful approach that defines Malay cookery. The cooking methods described are traditional, reflecting techniques that have been passed down through generations. The ingredients noted frequently include native and locally sourced items, underscoring the significance of regional biodiversity in Malay cuisine.

Additionally, the manuscript explores the qualities of a proficient chef, delineating the skills, knowledge, and attributes that are essential for success in the culinary arts within the Malay cultural context. This encompasses not only technical cooking abilities, but also an appreciation for the cultural and religious significance of a variety of ingredients and dishes. The manuscript's significance as a critical educational resource for the preservation and dissemination of culinary knowledge is emphasised by the meticulous descriptions. The document explored the cultural significance of MSS 2926 *Petua Memasak*, and its role in fostering a more profound comprehension of traditional Malay culinary knowledge. This manuscript is a critical link to the past, providing a glimpse into the culinary traditions and practices that have influenced Malay culture. It also shows the broader cultural and historical contexts in which these culinary practices emerged, demonstrating the interplay between language, religion, and regional identity in the formation of the culinary landscape. In its essence, MSS 2926 *Petua Memasak* is a trove of traditional knowledge that provides a detailed and nuanced perspective on Malay culinary practices. It functions safeguards the Malay people's extensive culinary heritage, in addition to serving as a practical cookery guide.

2 RESEARCH OBJECTIVES

1. To explore the techniques, ingredients, tools, measurements, and tips.
2. To explore the difference methods of cooking from other countries compared to the traditional Malay cuisine.
3. To examine the cooking creativity and diversity in cooking.

3 RESEARCH QUESTIONS

1. What are the key techniques, ingredients, and tools used in traditional Malay cooking, and how do these elements influence the final culinary output?
2. How do the cooking methods of various international cuisines compare and contrast with traditional Malay culinary practices, and what can be learned from these differences?
3. In what ways does MSS 2926 contribute to the creativity and diversity of cooking?

4 RESEARCH METHODOLOGY

The methodology used for this paper is document analysis. According to Strauss & Corbin, (1998), document analysis requires that data be examined and interpreted to elicit meaning, gain understanding, and develop empirical knowledge. Documents contain text (words) and images that have been recorded without a researcher's intervention. As stated by Bowen, 2009, all types of documents regardless of their formats may be used for systematic evaluation. They include minutes of meetings, maps, charts, articles from previous research and others. Apart from documents, such sources include interviews, participant or non-participant observation, and physical artefacts (Yin, 1994). By examining information collected through different methods, the researcher can corroborate findings across data sets and thus reduce the impact of potential biases that can exist in a single study (Bowen, 2009).

5 THE ENDURING CULTURAL SIGNIFICANCE OF MALAY CULINARY KNOWLEDGE

Traditional Malay culinary techniques are vividly depicted in the manuscript's detailed instructions on cooking methods and ingredients. These methods encompass specific methods of food preparation and cookery that have been refined over generations, reflecting a profound comprehension of the local environment and available resources. The significance of regional biodiversity in the development of the unique flavours and culinary identity of Malay cuisine is underscored by the ingredients enumerated, which frequently include native herbs, spices, and other locally sourced items. (Abdul Rahman, 2021; Ahmad, 2021; Che Lah & Zainal Abidin, 2023). Furthermore, the manuscript's emphasis on the qualities of a competent chef extends beyond mere technical proficiency. It delineates the moral and ethical attributes that are anticipated of a cook, including a profound regard for the act of cooking, patience, and cleanliness. This comprehensive perspective on cookery emphasises the cultural conviction that the act of preparing food is not merely a practical obligation, but a meaningful endeavour that is imbued with religious and cultural significance. The document also illuminates the broader cultural and historical contexts that have influenced Malay culinary traditions. The historical interactions between the Malay world and the broader Islamic civilization are reflected in the integration of the Arabic language and Islamic dietary laws into the culinary practices documented in the manuscript. This cultural exchange has had an enduring impact on Malay cuisine, resulting in a distinctive blend of flavours and culinary techniques that are distinctively Malay yet influenced by a broader cultural milieu. (Ahmad, 2021; Hussain, 2018; Mahmud, 2018; Ibrahim & Noor, 2020).

Additionally, the document emphasises the manuscript's function as an educational resource. MSS 2926 Petua Memasak functions as a repository of knowledge that can be transmitted to future generations by preserving traditional recipes and culinary methods. This preservation of culinary heritage is essential for the preservation of cultural identity and the continued flourishing of the rich traditions of Malay cuisine in the contemporary world. (Marwan & Ahmad, 2017; Yusof & Abdullah, 2020; Sulaiman, 2018; Yunus, 2021). MSS 2926 Petua Memasak is a cultural artefact of great significance that provides a thorough examination of traditional Malay culinary knowledge. The rich interplay of linguistic, religious, and regional influences that have shaped Malay cuisine is reflected in the detailed insights it provides into cooking methods, ingredients, and the characteristics of a successful cook. The manuscript is emphasised in the document as a practical aid for cooking and as a vital source of cultural knowledge, underscoring the enduring significance of traditional Malay culinary practices in the preservation and celebration of cultural heritage.

6 DIFFERENCES METHODS OF COOKING

According to MSS 2926, cooking is a meticulous activity that is followed by organized procedures and comprehensive guidelines. The manuscript uses verb-driven descriptions of different methods of cooking to provide readers with an insight into traditional culinary practices. To guarantee culinary perfection, every step—from cleaning and gutting to braising and frying—is meticulously described. In addition to explaining cooking techniques, MSS 2926 highlights the significance of preparing food before cooking. These procedures are necessary for the safety and quality of the ingredients and include washing, gutting, slaughtering, cleaning, sewing, and disposing. The methodical arrangement of recipes and cooking instructions in the manuscript demonstrates its disciplined approach to cooking. To ensure clarity and accuracy, every recipe includes information on seasonings, meat cuts, recommendations, and the cooking method. Moreover, the need for fire management is emphasized for the best outcomes. There are comprehensive guidelines for controlling and regulating the flame during the cooking process, guaranteeing uniformity and high-quality results.

7 TRADITIONAL MALAY CUISINE'S COOKING METHODS

The MSS 2926 Petua Memasak manuscript highlighted many methods of cooking that are necessary to prepare traditional Malay food.

7.1 Cooking Methods and Techniques

These techniques are thoroughly explained, frequently including precise guidelines and directives that must be followed to guarantee the dish's success.

- i. *Mencuci (Washing)*: This involves cleaning ingredients, such as rice, to remove impurities before cooking.
- ii. *Mengeluarkan (Removing)*: Refers to the process of removing unwanted parts from the ingredients, such as the innards of an animal.
- iii. *Menyembelih (Slaughtering)*: This is the act of slaughtering animals according to the prescribed methods, which is crucial for meat preparation.
- iv. *Membersihkan (Cleaning)*: Involves thoroughly cleaning the ingredients, especially after slaughtering, to ensure they are free from contaminants.
- v. *Membuang (Discarding)*: Refers to the removal of inedible parts, such as skins or bones, depending on the recipe.
- vi. *Menjahit (Sewing)*: This technique is used to seal openings, such as the cavity of a bird, to prevent the stuffing from falling out during cooking.
- vii. *Mengikat (Tying)*: Involves tying the meat with string to maintain its shape or to secure stuffing inside the meat during cooking.
- viii. *Mengelas (Marinating)*: The document provides specific instructions for marinating meat, which can vary depending on the recipe and the type of meat used.
- ix. *Menumis (Sautéing)*: This method is used to cook ingredients quickly in a small amount of oil or fat over high heat.
- x. *Menggoreng (Frying)*: Involves cooking food in hot oil or fat until it is crispy or golden brown.
- xi. *Menggaul (Mixing)*: Refers to the process of combining ingredients together, often to ensure a uniform distribution of flavours.
- xii. *Merebus (Boiling)*: This method is used to cook food in boiling water or liquid.
- xiii. *Mengacau (Stirring)*: Involves moving a spoon or spatula through a mixture to combine ingredients or to prevent food from sticking to the bottom of the cooking vessel.
- xiv. *Menudung (Covering)*: Refers to the act of covering the cooking pot to trap steam and heat, which can help in cooking the food more evenly.
- xv. *Menjirus (Steaming)*: This method uses steam to cook food, which can help retain nutrients and flavours.
- xvi. *Merenjis (Soaking)*: Involves submerging ingredients in liquid for a period to soften them or to remove excess salt or other substances.
- xvii. *Mengisi (Stuffing)*: Refers to the process of filling a cavity of a food item with another mixture, such as stuffing a vegetable or a piece of meat.

The authors of the manuscript note that the manuscript provides systematic instructions for each recipe, ensuring that the cook follows a structured approach to cooking.

7.2 Measures and Ingredients

The usage of measurements in cooking is also included; these measurements are frequently made using the cook's body parts and visual estimation rather than traditional metric units. Among the measures are:

- i. Sama paras (Level): Indicating an equal level or amount.
- ii. Sedang (Moderate): Referring to a moderate amount.
- iii. Sedikit (A little): Denoting a small quantity.
- iv. Beberapa (Several): Indicating a few or several items.
- v. Sampai acap (Enough): Meaning an adequate amount.

7.3 Spices and Ingredients

A complete list of spices and other substances used in traditional Malay cookery has been learned. Among the important spices mentioned are:

- i. *Jintan putih (Cumin)*: A spice used in many dishes for its distinctive flavour.
- ii. *Adas manis (Coriander)*: Both the seeds and leaves are used in cooking.
- iii. *Bunga cengkih (Clove)*: Often used in spice blends for its strong aroma and flavour.
- iv. *Bua pala (Nutmeg)*: The seed of the nutmeg tree, used for its warm, slightly sweet flavour.
- v. *Kayu manis (Cinnamon)*: The bark of the cinnamon tree, commonly used in sweet and savoury dishes.
- vi. *Sahang hitam (Black pepper)*: A staple in many cuisines for its pungent flavour.
- vii. *Sahang putih (White pepper)*: Similar to black pepper but with a milder flavour.
- viii. *Kunyit (Turmeric)*: Used for its vibrant colour and earthy flavour.
- ix. *Bawang putih (Garlic)*: A fundamental ingredient in many dishes for its strong taste and aroma.

8 DIFFERENT COUNTRIES COOKING METHODS AND TECHNIQUES

One of the first forms of human expression is cooking, and there are many different techniques used to prepare food, from easy to outlandish. Trying new foods and discovering the precise techniques used by local chefs to prepare dishes is part of the excitement of travelling to other cultures.

8.1 Cooking in Chiminea - Mexico

Despite its Mexican origins, the chiminea has found its way into many patios and backyards. Spanish explorers introduced the concept of the outdoor fire pit to the New World in the 1600s. The purpose of the chiminea determines its size and style. Some are tiny and made to resemble campfires to keep you warm. Cooking chimineas traditionally consist of clay and have a thin chimney that shoots smoke upward into the atmosphere. They are used for cooking everything from bread to complex feasts and can reach heights of seven or eight feet. Consider crafting a homemade wood-fired pizza or smoking an entire chicken over open coals by skewering it. (Stewart, 2019)

8.2 Smoking with Wood and Tea - China

One common method of cooking Chinese food is smoking it. Chinese people used to hang cured meat in the kitchen and heat wood in the stove to preserve it so they could survive the winter. Food is cured by smoking because it removes the majority of its moisture, destroys microorganisms, and prolongs its shelf life. Dishes like duck smoked with camphor wood still use the raw smoking method today. After air-drying and brushing with malt sugar water, the duck is roasted with sugar, flour, fermented tea, dried camphor leaves, and shavings of camphor wood. These days, cooking food is also done by smoking it to improve the taste and appearance of the dish—a prominent example of this is the smoked egg. Add the tea, sugar, flour, cornflour, and puffed rice (Stewart, 2019).

8.3 Barbecuing in an Earthen Oven – Hawaii

Using an imu, or earthen oven, Hawaiians roast and steam their meals. Hawaiians use fist-sized stones to cover the wood in an imu to create a fire before barbecuing food. Then, to keep the meal from burning, the strong fire heats the leaves-covered rocks on the pit's floor. Sweet potatoes, taro, fish or chicken wrapped in ti leaves (which are also used to make leis) and whole pigs or chickens packed with hot stones are all used to fill imu. Afterwards, they cover the kapa (woven fabric) and pit mats. After a few hours, it's time to celebrate the abundance with a classic luau (Stewart, 2019).

8.4 Cooking in Clay - Spain

Food preparation using clay is a long-standing practice with numerous historical roots. One legend has it that the Roma (gypsies) of the Pyrenees would ride their waggon into the cities of Spain to buy food. On the way back, they would purchase game or other meats, season it with salt, cover it in a cloth, and then form clay around it to keep it cool. After that, the former clay mould would be placed over the coals for two or three hours. Using clay for cooking offers benefits. Because of its porosity, which allows it to tolerate high temperatures, the meat can retain moisture and heat. There's no need to add oils or fat because the meat cooks in its juices as the heat rises and begins to release water. Dinner is prepared using this cool cooking technique will be nutritious, natural, and juicy. These days, clay pots accomplish the same goal and cook remarkably wet food (Stewart, 2019).

8.5 Steaming in Banana Leaves - Asia

In Southeast Asia and numerous other tropical places worldwide where bananas are grown, food is commonly prepared and served using banana leaves. They are used to encase meat or seafood that has been marinated to retain moisture and impart a fragrant, green flavour. Banana leaves are used to steam sticky rice throughout Southeast Asia, and in Thailand, the leaves are used to steam hormok, a flavourful coconut fish mousse. Using banana leaves as a placemat or plate is another excellent way to showcase food (Stewart, 2019).

8.6 Baking in Bamboo - Thailand

Many Thai foods are prepared in natural vessels like bamboo. A hollow bamboo stick is filled with sticky rice, coconut milk, and palm sugar to make the cuisine khao laam. The end of the stick is sealed with a banana leaf. After that, the sticks are set over hot coals until the liquid is completely absorbed. Because of the coconut and sugar, the rice is sticky and sweet, and the bamboo adds flavour (Stewart, 2019).

8.7 Indian Cuisine

Next, the cooking methods of Indian cuisine have changed throughout millennia, with influences from several historical eras and cultural traditions forming its gastronomic landscape. From the use of clay ovens and cooking infused with spices by the Indus Valley Civilization to the emphasis on flavour balance and medicinal qualities by Ayurveda, these early practices laid the groundwork for the intricate techniques found in medieval Indian cuisine, as described in texts such as "Manasollasa" and "Ain-i-Akbari." According to Stewart, 201, a blend of Central Asian and Indian flavours, the Mughal era offered aroma-rich foods like biryani and kebabs, while colonial influences brought new ingredients and cooking methods that resulted in the creation of distinctive cuisines like Goan vindaloo and Anglo-Indian curries. Modern Indian cooking welcomes influences from throughout the world, with chefs experimenting with fusion meals while preserving the flavours of the past.

8.8 Medieval European

Combining creativity and tradition, medieval European methods of cooking were shaped by contacts with Islamic societies. Methods like mashing food into pastes using mortars, which is similar to Islamic cooking, became essential for producing tasty sauces, porridge, and pastry fillings. The impact of Islamic culinary habits might be seen in the widespread use of sugar and spices, frequently combined, in a variety of meals, from meats to pasta. Another imported ingredient, almond milk, was a common staple of stews and sauces, giving medieval European cooking a deeper, richer flavour. The Arabic-language cookbooks were also translated and adapted, adding new recipes and taste combinations to the Western culinary canon. Islamic culinary traditions were incorporated into medieval European food, despite regional differences and changing tastes, creating a gastronomic legacy that is both rich and varied and still inspires interpretations today. (Stephen Schmidt, 2018).

9 CREATIVITY AND DIVERSITY IN COOKING

The manuscript MSS 2926 Petua Memasak is an ambitious manuscript dedicated to assembling a diverse collection of recipes, carefully curated to cover a broad spectrum of culinary experiences. Through its comprehensive approach, the manuscript seeks to transcend cultural boundaries by featuring recipes from various cuisines from around the world. From the fragrant spices of Indian curry to the subtle flavours of Japanese sushi, the manuscript seeks to provide a culinary journey that crosses continents, inviting readers to explore and appreciate the richness of global gastronomy (Schafer. G, 2024). In addition to showcasing different cuisines, the manuscript also strives to cater to the diverse dietary preferences of its audience. Whether adhering to vegetarian, vegan, gluten-free or other dietary requirements, readers can find recipes tailored to their specific needs within its pages (American Test Kitchen, 2019). This inclusion reflects a commitment to ensure that everyone, regardless of their dietary restrictions, can share in the joy of cooking and enjoying a delicious meal. Additionally, the manuscript MSS 2926 Petua Memasak goes beyond simply presenting recipes in that it serves as a comprehensive guide to the art of cooking itself. Embracing a variety of cooking methods, from traditional techniques passed down through generations to innovative approaches influenced by contemporary culinary trends, this manuscript empowers readers to experiment and expand their culinary repertoire. Covering a wide variety of dishes, from appetizers and main courses to desserts and drinks, the manuscript provides a holistic exploration of the culinary world, making it an invaluable resource for both novice and

experienced cooks. As evidence, in the manuscript there are highlights about cooking techniques such as sautéing and boiling, along with step-by-step instructions and images.

The manuscript MSS 2926 *Petua Memasak* serves as an educational resource, offering the reader a comprehensive understanding of various aspects of cooking. Through detailed explanations and practical guidance, the manuscript aims to demystify the cooking process and empower readers with the knowledge and skills needed to succeed in the kitchen. From ingredient selection to food safety practices, every aspect of cooking is thoroughly explored and explained, ensuring readers develop a solid foundation in culinary fundamentals. In addition, this manuscript educates the reader in selecting ingredients, where the reader is guided through the process of selecting high-quality ingredients for optimal taste and texture. Whether discussing the importance of seasonal produce, the characteristics of different cuts of meat, or the types of herbs and spices available, the manuscript provides valuable insight to help readers make informed choices when shopping for ingredients. By understanding the nuances of ingredient selection, readers can improve the quality of their dishes and create a more satisfying culinary experience (McGee, H. (2004). Not forgetting that the manuscript also recounts preparation methods, cooking techniques and flavour combinations, equipping readers with the tools and techniques needed to bring their culinary creations to life. From mastering basic knife skills to learning advanced cooking methods like sous vide or braising, this manuscript offers step-by-step instructions and practical tips to help readers hone their skills and expand their culinary repertoire. Additionally, by exploring the art of pairing flavours and seasonings, readers can enhance the depth and complexity of their dishes, creating a harmonious flavour profile that delights the senses (Nosrat, S. 2017). Through its comprehensive approach to education, the manuscript MSS 2926 *Petua Memasak* empowers readers to become more confident and skilled cooks, ready to tackle any culinary challenge with skill and creativity.

Through careful curation of content, the manuscript highlights the essential qualities that define an exemplary cook. This includes a deep passion for the culinary arts, a relentless pursuit of knowledge and refinement of skills, and a dedication to excellence in every aspect of cooking. By embodying these characteristics, the manuscript provides a compelling example for readers to emulate, inspiring them to embark on their journey towards culinary mastery. Additionally, the manuscript MSS 2926 *Petua Memasak* emphasises the importance of creativity and innovation in the kitchen, encouraging readers to experiment with flavours, ingredients, and cooking techniques (Nosrat, 2017). A proper cook, as depicted in the manuscript, is not bound by tradition but rather embraces the opportunity to push the boundaries of culinary creativity. Whether through fusion cooking, inventive flavour combinations or imaginative presentation, this manuscript demonstrates that true culinary excellence lies in the ability to innovate and adapt, continually evolving to meet the demands of a dynamic culinary landscape. After that, the manuscript outlines the importance of integrity and responsibility in the role of a chef, emphasizing the importance of ethical sourcing, sustainable practices, and accountability in culinary endeavours. (Barber. 2018). The manuscript MSS 2926 *Petua Memasak* page, is not only skilled in the kitchen but also thorough in their approach to cooking (Gossiling and Hall, 2022). Emphasizing integrity and responsibility, the manuscript sets a standard of excellence for readers to aspire to, guiding them toward becoming not only skilled cooks but also responsible stewards of the culinary craft. It also describes the ideal chef as someone who has a genuine love for sharing food and bringing joy to others through their culinary creations (Keller. 2001). Whether preparing a home-cooked meal for a loved one, hosting a dinner party for friends, or sharing recipes and cooking tips with fellow enthusiasts, the manuscript emphasizes the role of the cook as a source of warmth, hospitality and community. Fostering the spirit of generosity, kindness and warmth, the manuscript inspires readers to not only excel in their culinary endeavours but also to foster meaningful relationships and enrich the lives of those around them through the power of food (Waters. 2007).

10 CONCLUSION

The manuscript MSS 2926 *Petua Memasak* is a valuable treasure that captures the spirit of Malay culinary culture. This document provides a detailed guide, revealing the complex network of cultural,

religious, and regional influences that have created Malay cuisine over time. The text painstakingly documents a variety of traditional Malay cooking procedures, including marinating, frying, boiling, and stuffing. These approaches demonstrate a thorough awareness of local resources and climatic circumstances, highlighting the importance of regional biodiversity in producing the distinct flavours of Malay cuisine. The book also emphasises the moral and ethical traits required of a skilled chef, emphasising the cultural idea that cooking is more than just a practical activity, but also an important cultural and religious exercise. In addition to practical cooking directions, the text is a valuable educational resource for preserving and conveying culinary tradition. MSS 2926 Petua Memasak contributes to the preservation of cultural identity and the survival of Malay culinary traditions in the modern world by documenting traditional recipes and procedures. Furthermore, the document sheds light on the larger historical and cultural settings that have affected Malay food. The historical exchanges between the Malay realm and the larger Islamic civilization have had an indelible impact, resulting in a distinct blend of flavours and culinary methods that are uniquely Malay. When traditional Malay cooking methods are compared to those from other cultures, such as Mexico's chimenea, China's smoking with wood and tea, Hawaii's earthen oven, Japan's hot springs cooking, New Zealand's pit cooking, and India's tandoor, it becomes clear how many different ways people have developed to prepare food throughout history. Each method reflects the cultural and environmental influences of its place, demonstrating the versatility and ingenuity of human culinary activities. In essence, MSS 2926 Petua Memasak is more than a recipe book; it is a cultural artefact that preserves Malay cuisine. It offers a comprehensive and nuanced look at traditional Malay culinary practices, emphasising their ongoing importance in conserving and celebrating cultural heritage. The manuscript's meticulous documentation assures that future generations can enjoy and practice Malay culinary traditions.

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CONFLICT OF INTEREST

There are no conflicts of interest.

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