

## Buffalo yoghurt a hit in Terengganu

**HULU TERENGGANU:** Traditional yoghurt made from fresh buffalo milk is a hit here although the product is not widely available to customers.

Unlike conventional yoghurt with fruit cubes for enhanced taste found in supermarkets, this traditional yoghurt does not contain any colouring or preservative, and is stored in bamboo tubes.

The milk coagulates in bamboo tubes and is ready for consumption the next day.

Old folk, who own buffaloes in Kampung Buluh, Kuala Berang here, use this recipe to make the yoghurt.

The product is available at the Kuala Berang morning market every Wednesday and Saturday.

Rosmani Mustafa, 52, who sells the yoghurt, said there was limited stock for the yoghurt due to scarcity of the livestock.

"It is not easy to find this yoghurt

these days.

"The process of preparing the yoghurt is tedious as we have to find suitable-sized bamboo and peel off the outer layer. I am glad there is still a demand for it from the public," she said.

Each bamboo tube of yoghurt, which measures 40cm long and weighs 300g, is sold at RM7.

The yoghurt must be eaten within four days after being prepared.

Rosmani said the yoghurt was usually eaten with *budu* (fermented fish sauce) or sugar, while some mixed it with rice.

"The yoghurt texture is thicker than the ones in supermarkets. The natural fragrance is locked in the bamboo.

"Only buffalo milk will coagulate in bamboo tubes. We have tried other milk and they did not work," she said.



**Rosmani Mustafa** with the **buffalo yoghurt** she sells at a market in Kuala Berang, Terengganu, yesterday. Pic by Sim Bak Heng