

8 Petals of Flavors

The Legendary Kembang Waru Pastry of Kotagede

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Photo by Adha Estu R.S.R.

Legendary traditional pastries, believed to be a heritage from the Islamic Mataram Kingdom. With its distinctive shape esembling the waru flower and eight petals, Kembang Waru is said to have been a royal favorite served at every ceremonial event and ritual gathering in the kingdom. The exact origin of this pastry is unknown, according to the Yogyakarta Cultural Service, but its popularity in Mataram-era feasts and traditions is well documented.

Address : Purbayan, Kotagede, Yogyakarta

Hours : Open Everyday

08.00 am – 08.00pm

Price : 2,500 IDR / piece (0.16 USD)

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Kembang Waru Mr Bas**



Originally, Kembang Waru was reserved exclusively for nobility and royal family members during special ceremonies. Over time, however, this traditional treat became accessible to the wider public. It was created by court artisans who found inspiration in the waru (*Hibiscus tiliaceus*) trees that grew abundantly in Kotagede, and whose flower shape was easier to replicate compared to other flowers

“The eight petals of Kembang Waru represent the eight essential elements of the world: earth, fire, water, wind, sun, moon, stars, and sky. This belief Javanese ties into philosophy, which sees God (in the sky) as the ultimate source of life,” explained Mr. Basis Hargito (79), a long-time Kembang Waru artisan, to Estu on Sunday 3/11)



Photo by Adha Estu R.S.R





Kembang Waru is now considered rare, nearly vanishing during the G30S PKI events, until Mr. Bas and his wife, Mrs. Sogidah, residents of Bumen Kotabrayan, Kotagede, revived it in the 1980s. Mr. Bas and Mrs. Sogidah have passed on their business to their eldest son, Eko Pamiluono, a traditional ketoprak artist who now uses a more modern approach to keep this heritage alive while The soft, delicate cake is traditionally baked using charcoal, preserving its distinctive flavor. According to loyal customers of Mr. Bas's Kembang Waru, cooking with charcoal imparts a unique taste cherished across generations.





Photo by Adha Estu R.S.R



Mr. Bas and his wife, Mrs. Sogidah, continue to produce this pastry, pricing it at 2,500 IDR per piece and selling around 400 pieces daily. With a shelf life of 5-7 days without refrigeration, it makes an ideal and long-lasting souvenir. embracing the advancements of today. Interested in tasting this traditional pastry filled with history?

You can visit Mr. Bas's home and shop in Purbayan, Kotagede, Yogyakarta, and experience the legendary taste of Kotagede for yourself

