

APPENDIX

A. Packaging & Logo Product



Picture 27. Packaging



Picture 28. Logo

B. Recipe

PAPRIKA CURD

120 g Chickpeas
200 g Red Bell Pepper
120 g Chicken Stock
15 g Salt
Additional seasoning (optional)

Directions :

1. Blend the red bell pepper with chicken stock
2. Put bell pepper juice in the chickpeas, let it soaked minimum 3 hours.
3. Blend the mixture and strain with clean cloth to separate the pulp and the liquid.
4. Put salt, additional seasoning, cook and stir occasionally the liquid with low heat until thickened.
5. Put in the mould or packaging and let cool atleast 1 hour to harden.

Notes :

These are revised recipe.