

APPENDIX

1. Pictures of Product and Attributes of Business



Picture 1.1 Vacuumed Rendang Shitake Mushroom Stalks Meat



Picture 1.2 Packaging Design

Shitake-Mushroom Vegetarian Meat

By: Tan Graciella Budiono (Fondant)



INGREDIENTS:

- the stalk part of dried shitake mushrooms
- water
- salt
- oil

STEPS AND METHODS:

1. Soak the mushroom stalks in warm water for an hour, then rinse well.
2. Tenderize the mushroom using meat tenderizer (which has rows of pyramid-shaped tenderizers) until the fiber of the mushroom is looked like meat's fiber, then season with salt.
3. Deep-fry the mushroom in medium-heat for 10-15 seconds to get the beef meat texture.
4. Soak the mushroom in water so the mushroom won't be too oily.
5. Cook with any types of paste (rendang, balado, etc). Serve hot.