

APPENDIX



Picture 35. Product Logo

Widodo T

Fondant

Green Bean Jam

Ingredients :

- 250gr green bean
- 3 cup of water
- 1/2 cup of sugar
- 250 gr cream
- a pinch of salt
- 1 tbs of vanili extract
- 1 tbs of maizena flour

Methods

- ❖ Boil green bean until soft, then crush the green bean
- ❖ Prepare sauce pan, then put cream, sugar, salt and the green bean
- ❖ Put maizena's liquid into the mixture
- ❖ Boil it until it merges and thicken
- ❖ Put the jam in a glass jar and let it cool for 2 hours
- ❖ Prepare mixer, put it in the mixer if you want milder texture