

CHAPTER II

INGREDIENTS AND UTENSILS OVERVIEW

2.1. Description of The Material to be Used

1. Durian Skin



Picture 2.1.1 Durian Skin

The durian skin that we use need to be cleaned first and then we need to remove the spine.

2. Durian Seed



Picture 2.1.2 Durian Seed

The durian seed that we use we need to clean it first and then we boil it until soft.

3. Flour



Picture 2.1.3 All Purpose Flour

We use the all purpose flour to make the doughnut dough.

4. Sugar



Picture 2.1.4 Sugar

The sugar that we used is the granulated sugar.

5. Yeast



Picture 2.1.5 Yeast

The yeast that we use is instant yeast.

6. Milk



Picture 2.1.6 Milk

The milk that we use is the fresh milk.

7. Egg



Picture 2.1.7 Egg

The egg that we use is the omega egg.

8. Margarine



Picture 2.1.8 Margarine

The margarine that we use is the best quality margarine.

9. Salt



Picture 2.1.9 Salt

We add the salt to give a savoury taste.

2.2. The Tools Used During The Processing

1. Knife



Picture 2.2.1 Knife

We use the knife to cut and prepare every ingredients.

2. Stove



Picture 2.2.2 Stove

We use the stove for prepare the durian seed

3. Cutting Board



Picture 2.2.3 Cutting Board

Used as a place for cut everything that we need.

4. Mixer



Picture 2.2.4 Mixer

We use the mixer to mix all of the ingredients.

5. Wok



Picture 2.2.5 Wok

We used wok for frying the doughnut and also boiling the durian seed.

6. Blender



Picture 2.2.6 Blender

We use blender to turn the dried durian skin into a flour.

7. Scale



Picture 2.2.7 Scale

We use the scale to scale all of the ingredients

8. Strainer



Picture 2.2.8 Strainer

We use the strainer to strain the excess oil from the doughnut

9. Bowl



Picture 2.2.9 Bowl

We used the bowl as the place to mix every ingredients