

CHAPTER II

PRODUCT OVERVIEW

2.1. Descriptions of Ingredients

2.1.1. Ingredients for Tekwan



Picture 2.1. Ingredients for Tekwan

Table 2.1. Ingredients for Tekwan

No.	Ingredients	Quantity	Function
1	Peeled mung beans	100 g	Main ingredients in Tekwan, plant-based protein alternative
2	Sago flour	150 g	Filler in Tekwan
3	Water	500 ml	Boil the mung beans (300ml), gelatinize the porang flour (100ml), dough mixing (100ml)
4	Porang flour	5 g	Making Porang gel, binder in Tekwan
5	Garlic	3 pcs	Aromatic ingredient
6	Coriander powder	5 g	Seasoning
7	Mushroom-stock powder	10 g	Umami flavor in Tekwan, seasoning
8	Pepper	1 g	Seasoning
9	Salt	2 g	Seasoning

2.1.2. Ingredients for Vegetable Stock



Picture 2.2. Ingredients for Vegetable Stock

Table 2.2. Ingredients for Vegetable Stock

No	Ingredients	Quantity	Function
1	Vegetable oil	3-4 tbsp	Pan-frying Napa cabbage to caramelize
2	Water	2.5 L	Stock base
3	Napa cabbage	¼ pc	Being caramelised to enhance flavour
4	Carrot	2 pcs	Only the peel is used, flavour base
5	Button mushroom	5 pcs	Flavour base
6	Onion	1 pc	Flavour base
7	Ginger	20 g	Flavour enhancer
8	Garlic	2 pcs	Flavour enhancer
9	Scallion	1 pc	Flavour enhancer

2.1.3. Ingredients for Tekwan Soup



Picture 2.3. Ingredients for Tekwan Soup

Table 2.3. Ingredients for Tekwan Soup

No	Ingredients	Quantity	Function
1	Vegetable oil	3-4 tbsp	Sauteing garlic and shallot
2	Vegetable stock	1.5 L	Soup base
3	Carrot	2 pcs	Complement ingredient
4	Garlic	3 pcs	Aromatic
5	Shallot	6 pcs	Aromatic
6	Wood-ear mushroom	100 g	Complement ingredient
7	Vermicelli	200 g	Complement ingredient
8	Sugar	5 g	Seasoning
9	Mushroom-stock powder	10 g	Seasoning
10	Salt	3 g	Seasoning
11	Pepper	1 g	Seasoning
12	Scallion	1 pc	Garnish

2.2.The Utensils Used during the Processing



Picture 2.4. Utensils Used during The Processing

Table 2.4. Utensils Used during The Processing

No	Utensils	Function
1	Measuring cup	Measuring water and stock
2	Large mixing bowl	Mixing Tekwan dough
3	Hand-blender	Blitzing mung beans
4	Stock pot	Making vegetable stock
5	Small mixing bowl	Making porang gel, temporary place for cooked Tekwan, soaking vermicelli and wood-ear mushroom
6	Frying pan	Pan-frying Napa cabbage
7	Digital scale	Weighing ingredients
8	Knife	Cutting and preparing ingredients
9	Wooden spatula	Sauteing aromatics in Tekwan soup
10	Sauce pot	Boiling mung beans, boiling water, making Tekwan soup
11	Spoon	Mixing Tekwan ingredient, shaping Tekwan dough
12	Fork	Taking out soaked vermicelli
13	Peeler	Peeling carrot
14	Cutting board	Place mate while cutting ingredients

2.3.Approved and Revised Recipe

2.3.1. Approved Recipe

(see Appendix)

2.3.2. Revised Recipe

2.3.2.1. Ingredients for Tekwan

- | | | |
|-------|------------------------|--------|
| i. | Peeled mung beans | 100 g |
| ii. | Porang gel | 40 g |
| iii. | Sago flour | 150 g |
| iv. | Minced garlic | 3 pcs |
| v. | Water | 100 ml |
| vi. | Mushroom-stock powder | 10 g |
| vii. | Corriander powder | 5 g |
| viii. | Salt & pepper to taste | |

2.3.2.2. Ingredients for Vegetable Stock

- | | | |
|-------|-----------------|----------|
| i. | Onion | 1 pc |
| ii. | Carrot peel | 2 pcs |
| iii. | Scallion | 1 pc |
| iv. | Napa cabbage | ¼ pc |
| v. | Button mushroom | 5 pcs |
| vi. | Ginger | 20 g |
| vii. | Garlic | 2 pcs |
| viii. | Vegetable oil | 3-4 tbsp |
| ix. | Water | 2.5 L |

2.3.2.3. Ingredients for Tekwan Soup

- | | | |
|------|----------------------------------|----------|
| i. | Minced garlic | 3 pcs |
| ii. | Sliced shallot | 6 pcs |
| iii. | Vegetable stock | 1.5 L |
| iv. | Mushroom-stock powder | 10 g |
| v. | Sugar | 5 g |
| vi. | Vegetable oil | 2-3 tbsp |
| vii. | Vermicelli (soaked in hot water) | 200 g |

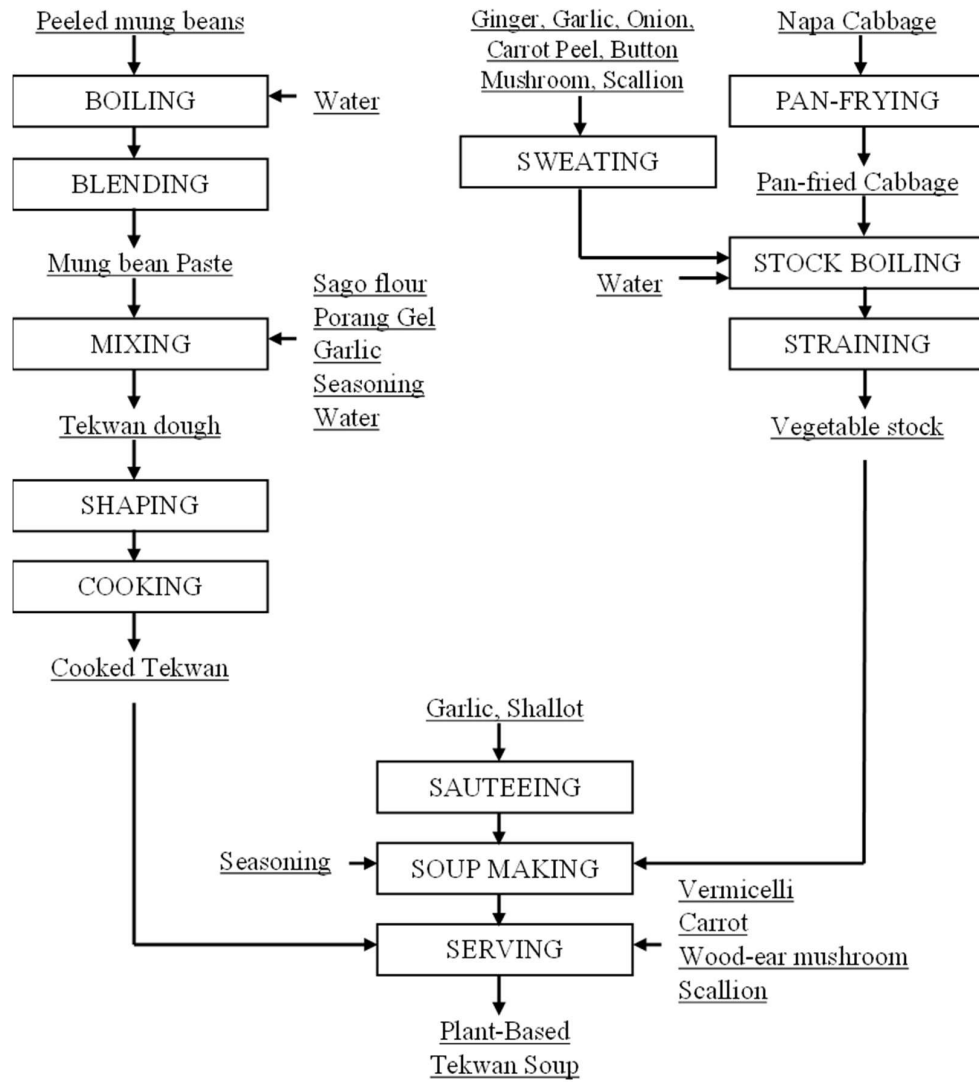
- viii. Wood-ear mushroom (soaked in hot water) 100 g
- ix. Sliced carrot 2 pcs
- x. Sliced scallion 1 pc
- xi. Salt and pepper to taste

2.3.2.4. Method

- i. Cut Napa Cabbage into 4 parts, take one and pan-fry till caramelized
- ii. While pan-frying the Napa Cabbage; dice the Onion, peel and slice the Carrot, slice the Scallion, slice Ginger and Garlic
- iii. Once all the ingredients for the Stock are ready, pour some oil to a stock pot. Add Garlic and Ginger to the stock pot, cook for 2-3 minutes
- iv. Put all the vegetables to the stock pot (except the Napa Cabbage), let it sweat for 2-3 minutes
- v. Put the pan-fried Napa Cabbage, and pour 2.5 L of water
- vi. Let the water reach to boiling, turn the heat to low, gently simmer the stock for at least 2 hours
- vii. While cooking the stock, weigh in 5 g of Porang Flour and bring about 100 mL of water to boil. Once the water is boiled, directly pour to the Porang Flour. Mix thoroughly, and let the flour swell to become gel-like texture → Porang Gel
- viii. On the other hand, prepare the Tekwan dough by firstly boiling the peeled Mung Bean to soften (about 15 minutes). When they are soft, blitz to become like a paste, and cook for a while to thicken if necessary
- ix. When the Mung Bean paste is ready, move to a large mixing bowl

- x. Along with the Mung Bean paste, pour 100 mL of water, put in minced Garlic and Porang Gel, and mix → wet ingredients
- xi. Into another mixing bowl, mix Sago Flour, Mushroom-stock Powder, Corriander powder, Salt, and Pepper → dry ingredients
- xii. Next, combine both wet and dry ingredients to become viscous and sticky dough → Tekwan dough
- xiii. After the Tekwan dough is ready, take some using a spoon and shape into a ball-like shape with 2 spoons. Put it to the boiling water. When they float on the surface, let them a little longer before taking them out
- xiv. For the soup, sautee the Garlic and Shallot, then pour the Stock. Next, put the Carrot in to soften it a bit. Meanwhile, soak the Wood-ear Mushroom and Vermicelli in hot water
- xv. To serve, put some of the Vermicelli, Carrot, Wood-ear Mushroom, and Tekwan on a serving bowl; pour the soup; and sprinkle some Scallion on top

2.4. Product Processing Sequence using Flowchart



Picture 2.5. Flowchart of Product Processing Sequence

2.5.Product Processing Method with Pictures

- i. Cut Napa Cabbage into 4 parts, take one and pan-fry till caramelized



Picture 2.6. Pan-frying Napa Cabbage until Caramelized

- ii. Sweat the Ginger, Garlic, Onion, Carrot Peel, Button Mushroom, and Scallion for 2-3 minutes, put in the caramelized Napa Cabbage, and pour 2.5 L of water. Let it reach to boil, then simmer for at least 2 hours



Picture 2.7. Making Vegetable Stock

- iii. While cooking the stock, weigh in 5 g of Porang Flour and bring 100 ml of water to boil. Once the water is boiled, pour to the Porang Flour and mix thoroughly



Picture 2.8. Porang Flour Soaked in Hot Water

- iv. Let the Porang Flour swell to become gel-like texture, called Porang Gel.



Picture 2.9. Porang Gel

- v. On the other hand, prepare the Tekwan dough by firstly boiling the peeled Mung Beans to soften and blitz to become like a paste, and cook for a while to thicken if necessary

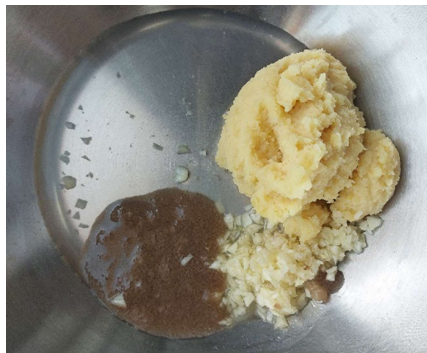


Picture 2.10. Boiling Mung Bean



Picture 2.11. Mung Bean Paste

- vi. Mix both wet and dry ingredients separately, then mix them all in large mixing bowl until become viscous and sticky Tekwan dough



Picture 2.12. Wet Ingredients for Tekwan Dough

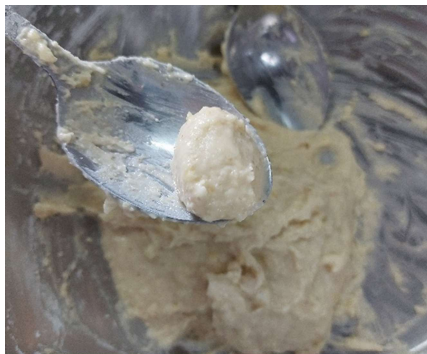


Picture 2.13. Dry Ingredients for Tekwan Dough



Picture 2.14. Tekwan Dough

- vii. After the dough is ready, take some using a spoon and shape into a ball-like shape using two spoons. Put it to the boiling water. When they float on the surface, let them a little longer before taking them out



Picture 2.15. Shaping Tekwan Dough using Spoon



Picture 2.16. Cooking Tekwan Dough in Boiling Water



Picture 2.17. Cooked Tekwan is Floating

viii. For the Soup, saute Garlic and Shallot, then pour the Stock. Next, put the Carrot in to soften it a bit.

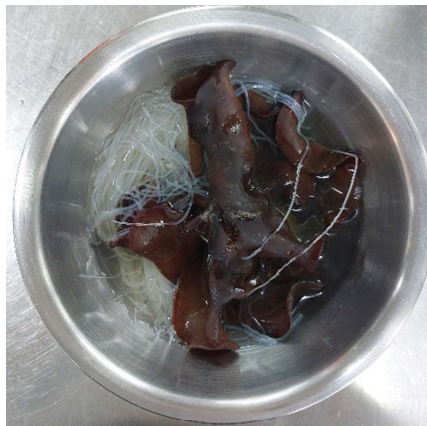


Picture 2.18. Sauteing Garlic and Shallot for Tekwan Soup



Picture 2.19. Cooking the Tekwan Soup to Boil

- ix. While waiting the Soup is ready, soak Vermicelli and Wood-ear Mushroom in hot water to soften



Picture 2.20. Soaked Vermicelli and Wood-ear Mushroom

- x. To serve, put some of the vermicelli, Carrot, Wood-ear Mushroom, and Tekwan on a serving bowl; pour the Soup; and sprinkle some Scallion on top



Picture 2.21. Plant-Based Tekwan Soup