

## Reference

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## APPENDIX

### Final Recipe

#### Mandai Patty

#### Ingredients

150 gr	Mandai
70 gr	Oyster Mushroom
½ tsp	Cumin
¾ tsp	Coriander Seed
1 cm	Galangal
1 clove	Garlic
1	Thick Kaffir Lime Leaf
20gr	Palm Sugar
2	Bird's Eye Chilis
½ tsp	Mushroom flavor enhancer
½ tsp	Salt

#### Steps:

1. First, take out Mandai from the container.
2. Separate the Mandai with the immersing water. The water can just be thrown away.
3. Put Mandai into plain water for cooking. Let it sit for three to five minutes to evaporate the smell and reduce the saltiness of the brine.

4. Once the smell is tolerably reduced, take it out and squeeze the excess water.
5. Usually, prepacked Mandai are already cut in small pieces. Unless it is not, then the Mandai needs to be cut into a smaller pieces to fit inside the food processor
6. We have the Mandai done. Then we wash the mushroom and slice it small.
7. Blend all the cumin, coriander seed, galangal, garlic, palm sugar first until smooth.
8. Slice thin the kaffir lime leaf
9. Put the sliced Mandai and mushroom into food processor with blended spices and sliced lime leave
10. Blend it until it gets mixed, but not too smooth. Just until a little crude.
11. Meanwhile, heat the griddle, brush it with oil
12. Shape the patty into round shape.
13. Grill them with minimal handling until brown on both sides. Make sure the heat on constant medium, to avoid burning.
14. Once cooked take it off the heat and let cool
15. Once cooled, it is ready to be put into the packaging

## Logo and Packaging

