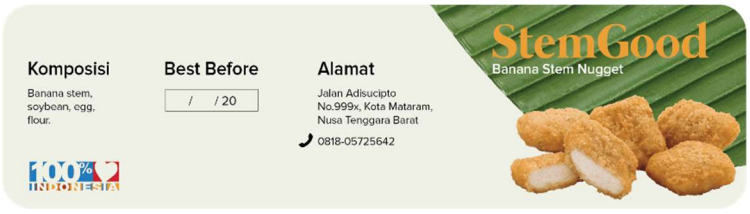
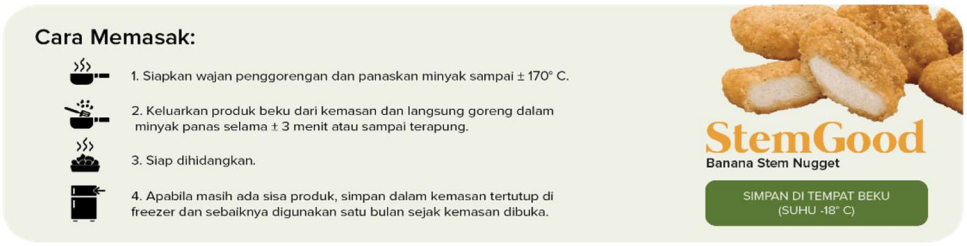
APPENDIX

1. Packaging

Picture 27. Packaging





Picture 28. Design packaging

2. Logo

StemGood

Picture 29. Logo

3. Supplier

Picture 30. Traditional Market

(Personal documentation , 2019)

For all ingredients, our company will buy from traditional market called Kebon Roek. This market is very close from our office.

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OTTIMMO INTERNASIONAL
CULINARY ARTS · GASTRONOMY · BAKING & PASTRY ARTS

NAME : Reza Renaldy
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CLASS : FLORENCE

TITLE : Nugget Vegetarian Banana Stem

INGREDIENTS :

Salt and pepper

200ml cup vegetable oil

30ml Worcestershire sauce

500gram banana stem

200gram soybeans

5gram teaspoon granulated garlic

15gram onion powder

3 large eggs

115gram whole wheat flour

500gram whole wheat bread crumbs

Instruction :

1. Steam the banana stem

2. Mince the banana stem and the soybeans

4. Add 500ml of cold water to a large bowl. Add salt and Worcestershire and stir to dissolve. Submerge banana stem & soybeans in brine, cover, and refrigerate for 30 minutes.

5. Remove the banana stem & soybeans from the brine and pat dry with paper towels. Combine the flour, onion powder, granulated garlic, salt, and pepper in a shallow dish. Beat the eggs in a second shallow dish. Add the bread crumbs to a third shallow dish. Working with a piece at a time, toss the banana stem & soybeans in the flour, then dip it in the eggs, then coat with the bread crumbs. Transfer to a large plate.

6. Heat oil in a 12-inch skillet (cast iron works great here) and heat over medium high heat until the oil is shimmering. Cook one third of the coated banana stem nugget in the skillet until golden brown on each side (about 3 minutes per side). Remove the nugget from the pan and place it on a wire rack sitting inside a baking sheet to cool. Wipe out the pan and repeat with the remaining nugget, 1/3 at a time (so you'll cook a total of 3 batch of banana stem nuggets). Let the nugget cool to room temperature, about 30 minutes

APPROVAL BY ADVISOR	APPROVAL BY LIBRARIAN	APPROVAL BY DIRECTOR ACADEMY
DATE: MISS YUSI	DATE: 28 February 2019 SEKAR	DATE: R&D PROJECT APPROVED! (A New Product)