

CHAPTER 2

INGREDIENTS AND UTENSILS OVERVIEW

A. DESCRIPTION OF THE MATERIAL TO BE USED

1. Breadfruit



Figure 1. Breadfruit

Source: Personal Documentation, 2020

Breadfruit is used as the main ingredients for the curry dish.

2. Onion



Figure 2. Onion

Source: Personal Documentation, 2020

Onion is used as aromatics to enhance the flavor of the dish.

3. Garlic



Figure 3. Garlic

Source: Anonymous, 2020

Garlic is used as aromatics to enhance the flavor of the dish.

4. Ginger



Figure 4. Ginger

Source: Personal Documentation, 2020

Ginger is used as aromatics to enhance the flavor of the dish.

5. Tomato Puree



Figure 5. Tomato Puree

Source: Personal Documentation, 2020

Tomato puree is used as the base of the curry and it also gives nice color for the presentation.

6. Curry Powder



Figure 6. Curry Powder

Source: Personal Documentation, 2020

Curry powder is a mixed of several spices such as coriander, cumin, turmeric, chili, mustard, and black pepper.

7. Fenugreek (Methi)



Figure 7. Fenugreek (Methi)

Source: Personal Documentation, 2020

Fenugreek (Methi) is used as one of the spices to make the dish.

8. Nutmeg



Figure 8. Nutmeg

Source: Personal Documentation, 2020

Nutmeg is used as one of the spices to make the dish.

9. Cumin



Figure 9. Cumin

Source: Personal Documentation, 2020

Cumin is used as one of the spices to make the dish.

10. Coriander



Figure 10. Coriander

Source: Personal Documentation, 2020

Coriander is used as one of the spices to make the dish.

11. Bird's Eye Chili



Figure 11. Bird's Eye Chili

Source: Personal Documentation, 2020

Bird's eye chili is used to give a little kick of spice to the dish.

12. Curry Leaves



Figure 12. Curry Leaves

Source: Anonymous, 2020

Curry leaves are used for addition flavor and aroma for the dish.

13. Cilantro



Figure 13. Cilantro

Source: Anonymous, 2020

Cilantro is used as herbs to give addition flavor and aroma.

14. Coconut Milk



Figure 14. Coconut Milk

Source: Personal Documentation, 2020

Coconut milk is used to make the dish become creamier, also as thickening agent and gives a subtle coconut flavor to the dish.

15. Water



Figure 15. Water

Source: Personal Documentation, 2020

16. Salt and Pepper



Figure 16. Salt and Pepper

Source Spo: Personal Documentation, 2020

Salt and pepper are used to give seasoning to the dish.

17. Oil



Figure 17. Oil

Source: Personal Documentation, 2020

Oil is used as the fat to sautee the aromatics.

B. THE TOOLS USED DURING THE PROCESSING

1. Digital scale



Figure 18. Digital Scale

Source: Personal Documentation, 2020

Digital scale is used to measure the exact amount that will be used for making the dish.

2. Knife



Figure 19. Knife

Source: Personal Documentation, 2020

Knife is used to cut and prepare the ingredients.

3. Cutting Board



Figure 20. Cutting Board

Source: Personal Documentation, 2020

Cutting board is a board that is used as a surface for the ingredients when being cut with knife.

4. Pan



Figure 21. Pan

Source: Personal Documentation, 2020

Pan is used as the media for the food being cooked on top of the fire.

5. Spatula



Figure 22. Spatula

Source: Personal Documentation, 2020

Spatula is used for stirring the ingredients in the pan while cooking.

6. Stove



Figure 23. Stove

Source: Personal Documentation, 2020

7. Gas



Figure 24. Gas

Source: Personal Documentation, 2020