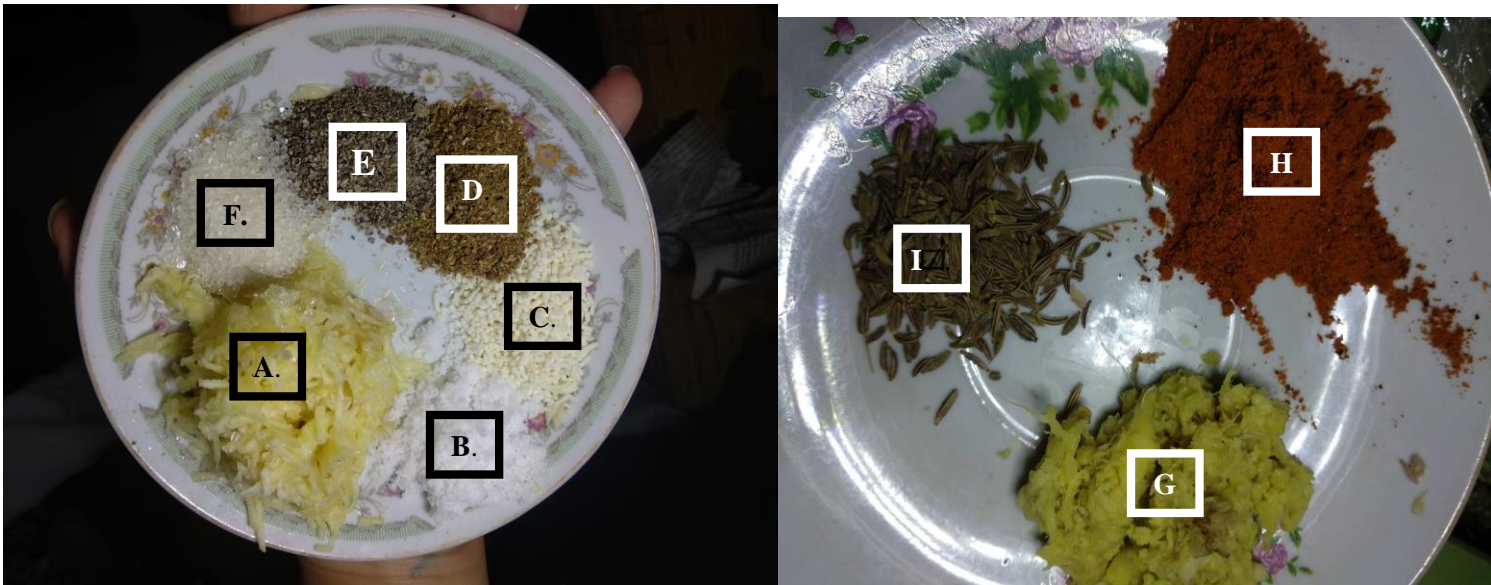


## CHAPTER II

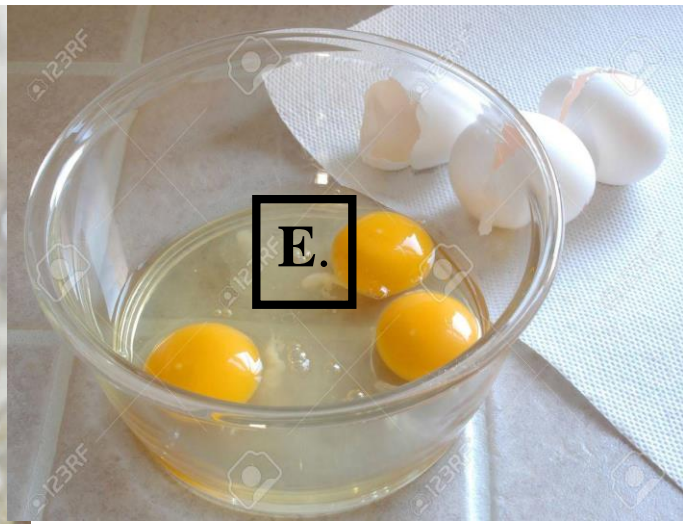
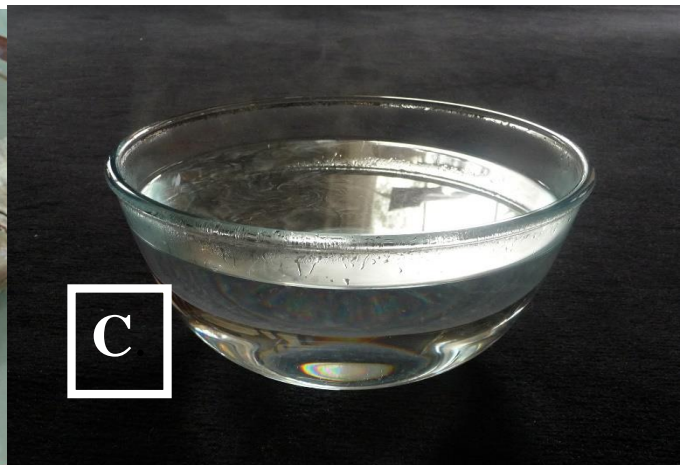
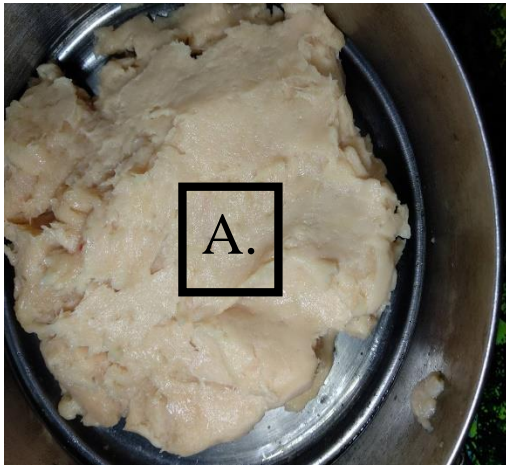
### INGREDIENTS AND UTENSILS OVERVIEW

#### 1. DESCRIPTION OF THE MATERIAL TO BE USED



Picture 1 Seasonings of Sausage Jack (High Fiber Jackfruit Sausage)

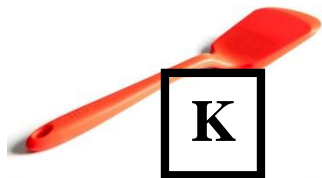
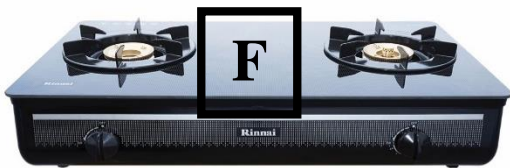
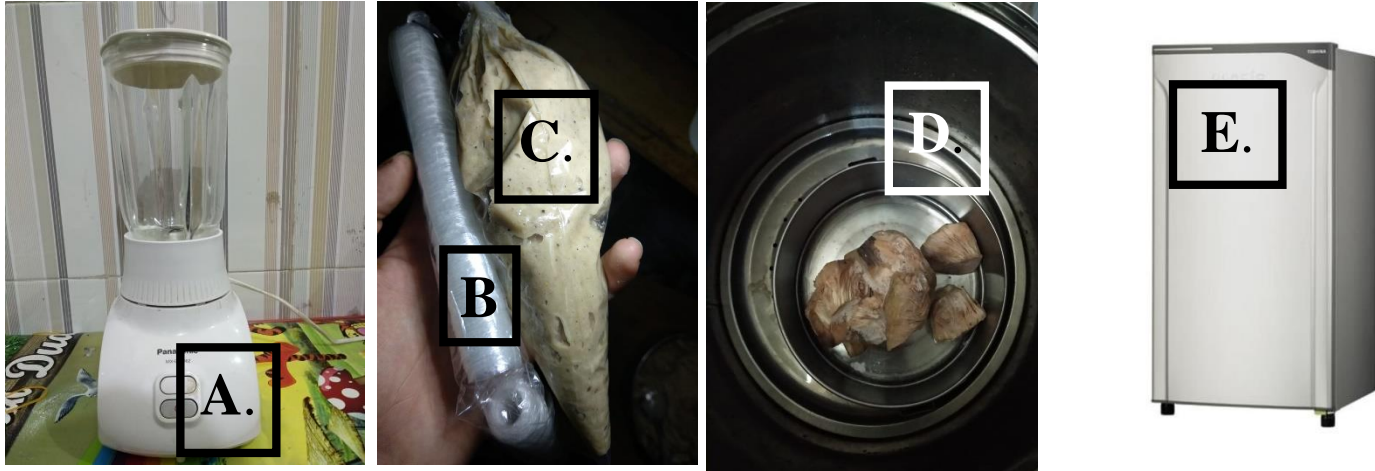
- a. Minched garlic (1 tbsp)
- b. Salt (3 tsp)
- c. Mushroom powder (3 tsp)
- d. Ground coriander (2tsp)
- e. Ground black pepper (2tsp)
- f. Sugar (2tsp)
- g. Ground ginger (5 cm)(3 gr)
- h. Cayenne powder ( 2tsp)
- i. Cumin (1 tsp)



Picture 2 Ingredients of Sosis Jack (High Fiber Jackfruit Sausage)

- A. Ground chicken (350 g)
- B. Steamed young jackfruit (150 g)
- C. Water ( 200ml)
- D. Cooking oil (50ml)
- E. Egg (3 pcs)
- F. Flour (75 g)
- G. Tapioca flour (100 g)

## 2. THE TOOLS USED DURING THE PROSECCING



Picture 3 Tools for making sausages.

- a. Blender : blending all the ingredients
- b. Sausage case
- c. Piping bag used : to fill the sausages casing with the mixture
- d. Steamer : steaming the jackfruit
- e. Freezer, used : keeping the sausages frozen.
- f. Gas stove
- g. Scales, used : for measuring weight of the ingredients
- h. Mixing bowl : mix all the ingredients
- i. Boiling pan : boil the sausage
- j. Knife and cutting board
- k. Spatula
- l. Sealer