

CHAPTER 2

INGREDIENTS AND UTENSILS OVERVIEW

2.1 Description of The Material to be Used

2.1.1 Dragon Fruit Skin



Picture 1. Dragon Fruit Skin

Source: Gracella, 2020.

In this research, researcher used 150gr of dragon fruit skin as the base ingredient of 'Skinnie'.

2.1.2 Chicken Thigh Fillet



Picture 2. Chicken Thigh Fillet

Source: Gracella, 2020.

In this research, researcher used 100gr chicken thigh fillet as a base ingrediien for 'Skinnie'.

2.1.3 Shrimp



Picture 3. Shrimp

Source: Gracella, 2020.

In this research, researcher used 50gr peeled shrimp as a base ingredient for 'Skinnie'.

2.1.4 Egg



Picture 4. Egg

Source: Gracella, 2020.

In this research, researcher used 2 whole eggs to bind the mixture of 'bakwan'.

2.1.5 Garlic



Picture 5. Garlic

Source: Gracella, 2020.

In this research, researcher used 3 cloves garlic as an aromatic.

2.1.6 Shallot



Picture 6. Shallot

Source: Gracella, 2020.

In this research, researcher used 2 shallots as an aromatic.

2.1.7 Salt



Picture 7. Salt

Source: Gracella, 2020.

In this research, researcher used 1 ½ teaspoons of salt as a seasoning.

2.1.8 White Pepper



Picture 8. White Pepper

Source: Gracella, 2020.

In this research, researcher used ½ teaspoon of white pepper as a seasoning.

2.1.9 Flavoring

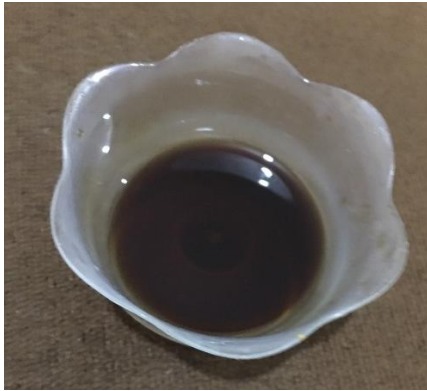


Picture 9. Flavoring

Source: Gracella, 2020.

In this research, researcher used ¼ teaspoon of flavoring to enhance the flavor.

2.1.10 Raja Rasa Soy Sauce

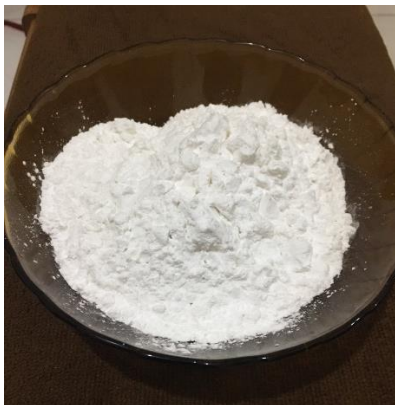


Picture 10. Raja Rasa Soy Sauce

Source: Gracella, 2020.

In this research, researcher used 1 tablespoon of raja rasa soy sauce to add the flavor.

2.1.11 Starch



Picture 11. Tapioca Starch

In this research, researcher used 250gr of tapioca starch to bind the mixture and to make the 'bakwan' chewy.

2.1.12 Oil



Picture 12. Cooking Oil

In this research, researcher used the cooking oil for frying the ‘bakwan’.

2.2 The Tools Used During The Processing

2.2.1 Electric Scale



Picture 13. Electric Scale

Source: Google, 2020.

In this research, researcher used the electric scale to measure the weight of the ‘bakwan’.

2.2.2 Food Processor



Picture 14. Food Processor

In this research, researcher used the food processor to mince the dragon fruit skin, chicken thigh fillet, shrimp, garlic, and shallot.

2.2.3 Knife



Picture 15. Knife

Source: Google, 2020.

In this research, researcher used the knife to peel the dragon fruit skin, garlic, and shallot.

2.2.4 Wok Pan



Picture 16. Wok Pan

Source: Google, 2020.

In this research, researcher used the frying pan to fry the 'bakwan' mixture.

2.2.5 Stove



Picture 17. Stove

Source: Google, 2020.

In this research, researcher used the stove to heat the cooking oil for frying the 'bakwan' mixture.

2.2.6 Spoon



Picture 18. Spoon

Source: Google, 2020.

In this research, researcher used the spoon to measure the seasoning ingredients and to mix the mixture.

2.2.7 Gastronom



Picture 19. Large Gastronom

Source: Google, 2020.

In this research, researcher used the gastronome to put the mixture.

2.2.8 Cutting Board



Picture 20. Cutting Board

Source: Google, 2020.

In this research, researcher used the cutting board for cutting the ingredients.

2.2.9 Wooden Spatula



Picture 21. Wooden Spatula

Source: Google, 2020.

In this research, researcher used the wooden spatula to mix the ‘bakwan’ mixture.

2.2.10 Strainer



Picture 22. Strainer

Source: Google, 2020.

In this research, researcher used the strainer to strain the ‘bakwan’ after frying.