

## CHAPTER 2

### INGREDIENTS AND UTENSILS OVERVIEW

#### 2.1 DESCRIPTION OF THE MATERIAL TO BE USED



Picture 1. The Material to be Used

##### 1. Mandai (fermentation cempedak skin)

Mandai is the special ingredients for the sambal.

##### 2. Cooking Oil

Cooking oil used to fry the shallot and sear the sambal.

##### 3. Shallot

Shallot is one of the ingredients to make sambal.

##### 4. Sugar

Sugar is the seasoning for the sambal.

##### 5. Salt

Salt is the seasoning for the sambal.

6. Bird's Eye Chili

Bird's Eye Chili is the ingredients to make sambal.

7. garlic

Garlic is the ingredients to make sambal.

8. chili

Chili is the ingredients to make sambal.

9. strawberry

strawberry Is the substitute for tomatoes

10. shrimp paste

Is the seasoning for the sambal.

## 2.2 THE TOOLS USED DURING THE PROCESSING



Picture 2. The Tools Used During The Processing

### 1. Plastic box

Plastic Bowl used to soak the sliced mandai

### 2. Pan

Pan used to fry and cook the sambal.

### 3. Ulekan

Ulekan used to mashed the chilies.

### 4. Digital Scale

Digital scale used to measure the amount of the ingredients.

### 5. Bowl

Bowl used to put the ingredients.

6. Ceramic Plate

Ceramic Plate used to put the ingredients.

7. Knife

Knife used to peel the onion's skin.

8. Wooden Spatula

Wooden spatula used to stir and mix all ingredients in the pan.

9. Strainer

Strainer used to strain the fry mandai from the oil.

10. Measurement Spoon Set

Measurement Spoon Set used to measuring the seasonings like salt, sugar, and shrimp paste

11. Tissue

Tissue used to absorb the excess oil.

12. Onion Slicer

Onion Slicer used as a slicer for the shallot.

13. Stove

Stove used to cook the sambal.