

CHAPTER 2

INGREDIENTS AND UTENSILS OVERVIEW

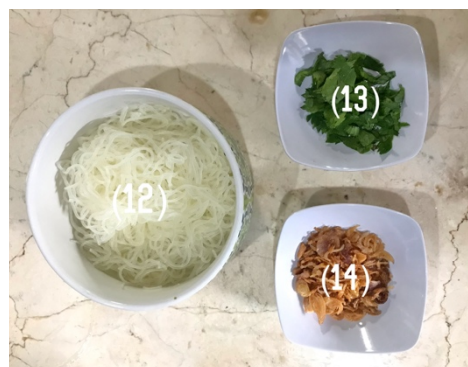
2.1 DESCRIPTION OF THE MATERIAL TO BE USED



Picture 1. The Materials to be Used for the Meatball
Source: Personal Documentation



Picture 2. The Materials to be Used for the Soup Paste
Source: Personal Documentation



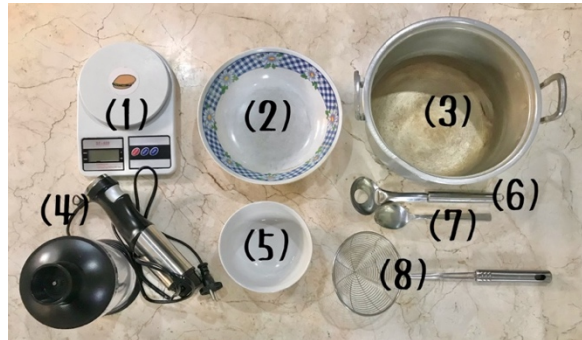
Picture 3. The Materials to be Used as the Condiments.
Source: Personal Documentation

1. *Bulung Boni*

Bulung boni is the special ingredients for the meatball. You can change this type of seaweed into *Bulung Sangu (Bulung Rambut)* as the alternative ingredients.

2. Tenggiri Fish Meat
Tenggiri fish meat as the protein for the meatball.
3. Coconut Water
The function of the coconut water is to soak the seaweed, it can be useful for removing the typical stink smell of *bulung boni*.
4. Lime
Same as the coconut water, lime help neutralize the fishy taste and smell.
5. Garlic
Garlic is one of the ingredients to make meatball and the soup paste.
6. Salt
Salt is the seasoning for the meatball and the soup paste.
7. Tapioca starch
Tapioca starch as the thickener. It can withstand long cooking times without breaking down.
8. Ground Pepper
Ground pepper is the seasoning for the meatball and the soup paste.
9. Water
Water for boil the meatball.
10. Cooking Oil
Cooking oil use to sauté the garlic for the soup paste.
11. Scallion
Scallion is one of the ingredients to make the soup paste.
12. Rice Noodle
Rice noodle is the condiment for the meatball.
13. Celery Leaves
Celery leaves use as the garnish for the meatball.
14. Fried Onion
Fried onion use as the garnish for the meatball.

2.2 THE TOOLS USED DURING THE PROCESSING



Picture 4. The Tools to be Used for the Meatball
Source: Personal Documentation



Picture 5. The Tools to be Used for the Soup Paste
Source: Personal Documentation



Picture 6. The Tools to be Used during
the Processing
Source: Personal Documentation

1. Digital Scale

Digital scale is used to measure the amount of the ingredients.

2. Plastic Bowl

Plastic bowl is used to put the raw meatball and the cooked one.

3. Pot
Pot is used to boil the meatball.
4. Hand Chopper
Hand chopper used to chop and mix all the ingredients.
5. Ceramic bowl
Ceramic bowl is used to put the ingredients and soak the bulung boni with coconut water.
6. Meatball Spoon
Meatball spoon is used to shape the batter into a meatball shape.
7. Spoon
Spoon is used to help the shaping process and measure the ingredients.
8. Strainer
Strainer is used to strain the cooked meatball from the pot.
9. Pan
Pan is used to sauté the garlic.
10. Wooden spatula
Wooden spatula is used to sauté the garlic.
11. Knife
Knife is used to chop the scallion.
12. Cutting board
Cutting board is used to place material for cutting.
13. Stove
Stove used for cooking the ingredients, such as boil and sauté.
14. Blender
Blender used to blend the garlic paste.