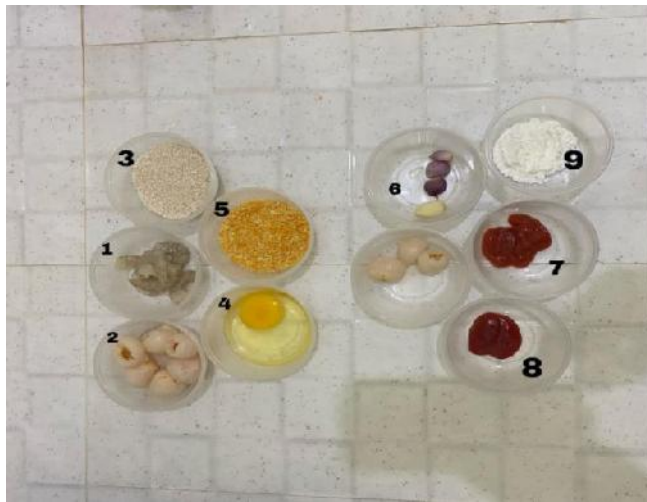


CHAPTER 2 INGREDIENTS AND UTENSILS OVERVIEW

2.1 DESCRIPTION OF THE MATERIAL TO BE USED



Picture 1. The Material to be Used

1. Shrimp
Main Protein of lychee shrimp ball
2. Lychee
Main Ingredients and also for the sauce
3. Oat Flour
Flour that used to cover lychee shrimp ball
4. Egg
Used to stick the flour with bread crumbs
5. Bread Crumbs
To make the crunchy texture
6. Shallots and Garlic
Aromatic for the sauce

7. Chili Sauce
To make spicy hint for the sauce
8. Tomato Ketchup
To make sweet and sour hint for the sauce
9. Corn Starch
To make the sauce thick

2.2 THE TOOLS USED DURING THE PROCESSING



Picture 2. The Tools Used During The Processing

1. Tweezers
To put in the shrimp into the lychee
2. Knife
To chop the ingredients that need to be chopped
3. Cutting Board
For cutting

4. Spatula
To stir the sauce
5. Spoon
To taste the sauce
6. Pan
To cook the sauce
7. Blender
To make oat into oat flour
8. Stove
To cook the sauce
9. Oven
To oven the lychee shrimp ball