

## **EXECUTIVE SUMMARY**

Lychee Shrimp Ball is a appetizer Chinese style with special ingredients from lychee with shrimp and finish cook in the oven. Then the writer decided to making this food looking at most of people always eat junk food. The writer want to make a product from Lychee Shrimp Ball because the writer want make people have good health during this pandemic, also that people are also inspired by my product.

Lychee fruit has a sweet, aromatic taste to it. Lychee is naturally occurring toxins, in the lychee fruit have been linked to toxicity the lead to fever, convulsions and seizures. In the writer cooking method the lychee shrimp ball just season the shrimp then pouring the breadcrumbs for the crispy and the writer finish it in the oven, the while you eating you feel the good taste and also chewy, crispy texture.

Lychee shrimp ball also combine with sweet and sour sauce. The first process of making lychee shrimp ball is peel and season the shrimp, then put in the lychee, cover with oat flour, egg, breadcrumb, and then we oven it at 170 celcius for 7 minutes. For the sauce we sautee the aromatics first, then put in the sauce and chopped lychee, and for the last we pour the cornstarch solutions to thicken it.

Lychee Shrimp Ball can be ordered online, for Surabaya and surroundings. This frozen product will be made by request. We sell this product for Rp40.000. Lychee Shrimp Ball will start as a home-based business or usually called online shop.