

## CHAPTER 2

### INGREDIENTS AND UTENSILS OVERVIEW

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



Picture 1. The Material to be Used  
(Personal Documentation)

#### 1. Red Kidney Bean

Red Kidney Bean is the main ingredients for the product.

#### 2. Chinese Cabbage

Chinese Cabbage is used to cover the filling.

#### 3. White Tofu

White Tofu is one of the ingredients in the filling.

#### 4. Scallion

Scallion is one of the ingredients in the filling.

#### 5. Egg

Egg is one of the ingredients in the filling.

6. Tapioca Starch

Tapioca Starch is one of the ingredients in the filling.

7. Red Chili

Red Chili is one of the ingredients to make the sambal.

8. Shallot

Shallot is one of the ingredients to make the sambal.

9. Garlic

Garlic is one of the ingredients to make the sambal and gives flavor to the filling.

10. Oyster Sauce

Oyster Sauce is used as a flavoring for the filling.

11. Salt

Salt is the seasoning for the filling and sambal.

12. Pepper

Pepper is the seasoning for the filling and sambal.

13. Sugar

Sugar is the seasoning for the sambal.

## **2.2 THE TOOLS USED DURING THE PROCESSING**

1. Wooden Spatula

Wooden Spatula is used to stir and mix the filling in the gastronom.



Picture 2. Wooden Spatula  
(Personal Documentation)

## 2. Spoon

Spoon is used to put the filling in the cabbage.



Picture 3. Spoon  
(Personal Documentation)

## 3. Strainer

Strainer is used to strain the ingredients that have been boiled.



Picture 4. Strainer  
(Personal Documentation)

#### 4. Sauce Pan

Sauce Pan is used to boil the red kidney bean, cabbage, and Sambal's ingredients.



Picture 5. Sauce Pan  
(Personal Documentation)

#### 5. Steamer

Steamer is used to steam the product that have been rolled.



Picture 6. Steamer  
(Personal Documentation)

#### 6. Bowl

Bowl is used to soak the red kidney beans.



Picture 7. Bowl  
(Personal Documentation)

## 7. Gastronom

Gastronom is used to mix the filling.



Picture 8. Gastronom  
(Personal Documentation)

## 8. Ceramic Bowl

Ceramic Bowl is used to put the white tofu.



Picture 9. Ceramic Bowl  
(Personal Documentation)

## 9. Plate

Plate is used to put the ingredients.



Picture 10. Plate  
(Personal Documentation)

## 10. Digital Scale

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



Picture 11. Digital Scale  
(Personal Documentation)

## 11. Cutting Board

Cutting board is used as a place to roll the cabbage.



Picture 12. Cutting Board  
(Personal Documentation)

## 12. Knife

Knife is used to peel the shallot and garlic's skin.



Picture 13. Knife  
(Personal Documentation)

### 13. Blender

Blender is used to blend the ingredients of the sambal.



Picture 14. Blender  
(Personal Documentation)

### 14. Stove

Stove is used to cook the product and sambal.



Picture 15. Stove  
(Personal Documentation)