

CHAPTER 2

INGREDIENTS AND UTENSILS OVERVIEW

2.1 DESCRIPTION OF THE MATERIAL TO BE USED

Gluten-free taco



Picture 1. The Material to be Used (gluten-free taco shell)

1. Bitter Bean

Bitter Bean is the special ingredients for the taco shell. Bitter bean contain an amino acid may help boost mood and sleep.

2. Canola Oil

Canola oil used for taco shell dough so that the dough is softer.

3. Rice Flour

Rice flour is gluten-free, making it safe for people with gluten allergies.

4. Salt

Salt is the seasoning for the taco shell.

5. Tapioca Starch

Tapioca starch contains no saturated fat.

6. Baking Powder

Baking Powder is to make taco shell a little bit of puffy volume.

7. Water

Water is the ingredients to mix dry ingredients.

Mushroom Nacho



Picture 2. The Material to be Used (mushroom nacho)

1. Canola Oil

Canola oil used to sear the ingredients.

2. Onion

When the onion caramelized it gives off their natural sweetness.

3. Champignon Mushroom

Champignon mushroom as a substitute for beef, because it contains lower calories than beef.

4. Canned Kidney Bean

Canned kidney bean is one of the ingredient to make nacho because the texture is softer.

5. Paprika Powder

Paprika powder is the seasoning to add flavor to the nacho.

6. Tomato Paste

Tomato paste is one of the ingredient to make stronger flavor and color.

7. Water

Water is used to bland chili sauce ingredients so the texture is a little more liquid.

8. Coriander Leaves

Coriander leaves is to add a fragrant aroma to the nacho.

9. Emina Cheddar Cheese

Eminna cheddar cheese is low calories cheddar cheese.

10. Salt

Salt is the seasoning for the nacho.

Indonesian style chili sauce with petai peel



Picture 3. The Material to be Used (chili sauce with petai peel)

1. Petai Peel

Petai peel is the special ingredient for the chili sauce.

2. Tomato (to add flavor to the nacho)

Tomato is one of the ingredient for make the chili sauce.

3. Shallot (to add a fragrant aroma to the nacho)

Shallot is one of the ingredient for make the chili sauce.

4. Cayenne Pepper (to get a spicy taste)

Cayenne pepper is one of the ingredient to make the chili sauce.

5. Chili Pepper (to get red color and chili aroma)

Chili pepper is one of the ingredient to make the chili sauce.

6. Canola Oil

Canola oil used to sear the sambal.

7. Sugar

Sugar used to seasoning the nacho

8. Salt

Salty used to seasoning the nacho

9. Pepper

Pepper used to seasoning the nacho

2.2 THE TOOLS USED DURING THE PROCESSING Gluten-free taco



Picture 4. The Tools Used During TheProcessing (gluten-free taco)

1. Digital Scale

Digital scale used to measure the amount of the ingredients.

2. Pan

Pan used to cook the taco.

3. Aluminium bowl

Alumunium bowl used for mix the dough

4. Ceramic bowl

ceramic bowl to put the ingredient.

5. Sauce pan

Sauce pan to boil water

6. Stove

Used to cook taco dough.

7. Small aluminium bowl

Small aluminium bowl used for cut the taco.

8. Wooden rolling pin

Wooden rolling pin used to roll the taco dough.

9. Plastic wrap

Plastic wrap used for wrap the taco dough.

10. Spatula stainless

Spatula stainless used to flip the taco.

11. Measurement spoon set

Measurement spoon set used to measuring the ingredients.

12. Ceramic Plate

Ceramic plate used for put the ingredient.

13. Wooden spoon

Wooden spoon used to mix the taco dough.

14. cutting board

cutting board used to cut the taco

15. brush

brush used to brush oil to the taco

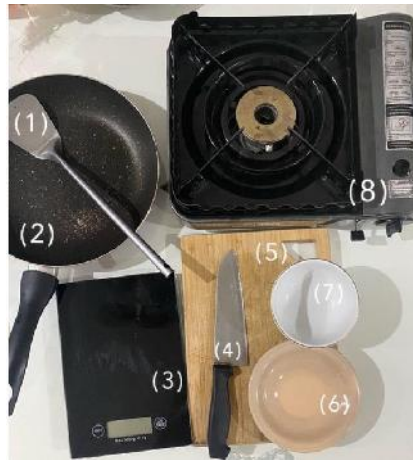
16. roller cutter

roller cutter used to cut the taco.

17. Food dehydrator

Food dehydrator used to dry the petai.

Mushroom nacho



Picture 5. The Tools Used During The Processing (mushroom nacho)

1. Spatula stainless

Spatula stainless used to mix the nacho.

2. Pan

Pan used to cook the nacho.

3. Digital Scale

Digital scale used to measure the amount of the ingredients.

4. Knife

Knife used to cut ingredient.

5. Cutting board

Cutting board used to cute the ingredient

6. Ceramic Plate

Ceramic plate used for put the ingredient.

7. Ceramic bowl

ceramic bowl to put the ingredient.

8. Stove

Used to cook nacho.

Indonesian style chili sauce with petai



Picture 6. The Tools Used During The Processing (chili sauce with petai peel)

1. Blander

Blander used to grind the ingredients.

2. Strainer

Stainer uwed to drain the oil

3. scissors

scissoers used to cut petai skin.

4. Knife

Knife used to cut ingredient.

5. Ceramic Plate

Ceramic plate used for put the ingredient.

7. Spatula stainless

Spatula stainless used to mix the nacho.

8. Wook

Wook used to cook the chili petai skin.

9. Stainless bowl

Stainless bowl used to put the ingredient.