

## CHAPTER 2

### Ingredients and Utensils Overview

#### 2.1 Ingredients and Utensils Overview



Picture 1. ingredients

picture 2. Ingredients

- For brulee bomb :
  1. Butter/ Margarine



Picture 3. Margarine

- Butter is used as a substitute for oil and the cooking will be creamy, savory

2. low fat milk high in calcium
  - Low-fat milk helps to thicken and becomes one of the components to make dough.
3. bread crumbs
  - Bread crumb to coat various fried foods
4. Oatmeal
  - This is brand as the main ingredient and become the main ingredient
5. all-purpose flour
  - All-purpose flour as an addition to flour so it can be sticky
6. Cheddar Cheese
  - Cheese is used to help food become creamy and cheese is combined with milk and dough so that it melts
7. Melt Cheese
  - Melt cheese as filling
8. Onions
  - Onion as an ingredient for cooking, so that the dish is more savory and fragrant
9. Garlic
  - Garlic so that the taste of the food is more fragrant, and the aroma comes from the texture
10. Tempeh
  - Tempe as a complement or topping and adds to the aroma of the brulee, as well as being the main ingredient

11. long beans

- Long beans as a topping and add to the aroma of the brulee and become the main ingredient.

12. Eggs

- Eggs as a lubricant and adhesive for bread flour

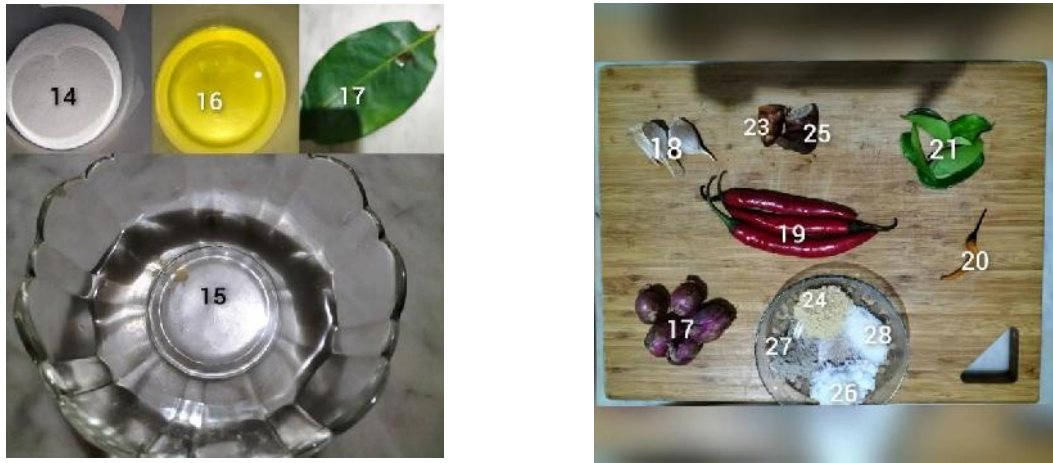
13. nutmeg powder, salt, sugar, and white paper



**Picture 4. Spices**

- Nutmeg powder as an ingredient for seasoning
- salt as an ingredient for seasoning
- sugar here as flavoring
- white paper for seasoning

✚ for creamy lode sauce



**Figure 5. Herb Spices and liquid**

14. Fiber Creme

- Fiber Crime as a substitute for coconut milk, and this fiber crime is healthier, dan untuk mengentalkan lodehnya dan memberi textur creamy

15. Water

- Water to add seasonings that have been stir-fried until cooked and to complement add water, so that the spices can be thick

16. Oil

- Oil for sauteing the spices that have been smooth and saute the spices that have been soft until cooked

17. bay leaf

- Bay leaf so that the aroma is more fragrant and the taste of the lodeh is better

18. Shallots

- Shallots as a kitchen ingredient used to complement a dish in the process of making lodeh

19. garlic
  - Garlic as a kitchen spice ingredient used to complement a dish in the process of making lodeh
20. red chile
  - red chili to give red color to lodeh
21. cayenne paper
  - Cayenne paper as an aroma to make it more fresh and delicious when eaten
22. lime leaves
  - lime leaves to make it smell better and smell better
23. Turmeric
  - Turmeric to give orange color to lodeh
24. coriander powder
  - Coriander so that the taste of the taste is balanced
25. Galagal
  - Galangal is one of the spices that can be used to make lodeh
26. Salt
  - Salt to give flavor to each component present and give a savory taste.
27. White pepper
  - Pepper is used for flavoring and gives flavor to each component
28. Sugar
  - Sugar as a substitute for micin

## 2.2 The Tools Used During The Processing



**Picture 6. The tools used during the processing**

### 1. Stove



**Picture 7. Stove**

- a. The stove is used for cooking and heating dishes

### 2. Blender

- a. used to grind quaker oats to make flour and grind spices for creamy lodeh sauce

### 3. Knife

- a. For cutting ingredients such as onions, garlic, melt cheese, tempeh, long beans.

4. Sauce pan
  - a. To make brulee bomb into dough, and make creamy lodeh sauce
5. Deep fry pan
  - a. To fry the brulee bomb
6. Wooden Spatulas
  - a. For sauteing spices or stirring dishes
7. Bowl
  - a. As a container to put eggs, breadcrumbs, onions, garlic, wheat flour, quaker oat's flour.
8. Measuring cup
  - a. The measuring cup is used to measure a liquid such as milk and water
9. Digital scale
  - a. To weigh an existing component
10. Whisk
  - a. To help melt the cheese in the process of making Brulee Bomb
11. Sieve
  - a. To separate the quaker oat's flour that has been in the blender to make it softer and to sift each component of the creamy lodeh sauce
12. Cutting board
  - a. For cutting mats of any existing materials
13. Grater
  - a. Grater to grate the cheddar cheese