

CHAPTER 2

INGREDIENTS AND UTENSILS OVERVIEW

2.1 Description of The Material to be Used

1. Green Kiwi



Source: shorturl.at/gqCM9
Picture 1. Kiwi

Kiwi has 2 types of colour green and gold. In here we used the green because it has a sweet and sour taste, meanwhile the golden kiwi is more sweet and didn't have the sour taste. Here, we use kiwi from New Zealand.

2. Water



Source: shorturl.at/bnxER
Picture 2. Water

We use mineral for the cong fan mixture, water effect the texture of the cong fan, we also use water for steaming the congfan mixture.

3. Tapioca Starch



Picture 3. Tapioca Starch

Tapioca is used to make the texture of the cong fan sticky.

4. Rice Flour



Picture 4. Rice Flour

We use rice flour for the mixture of cong fan, it effect the texture of cong fan.

5. Cinnamon Powder



Source: shorturl.at/crPRT
Picture 5. Cinnamon Powder

Cinnamon powder is used for the seasoning of the kiwi juice, cinnamon is used for balancing the flavour of the juice.

6. Salt



Source: shorturl.at/ktDE1
Picture 6. Salt

Salt is the seasoning for the tuile and balancing the cong fan kiwi taste.

7. Greek Yoghurt



Source: shorturl.at/syAL1
Picture 7. Greek Yoghurt

Greek yoghurt is used for the kiwi juice.

2.2 The Tools Used During The Processing

1. Dehydrator



Picture 8. Dehydrator

We use dehydrator for dehydrate the tuile, in here we spread the mixture in a silicone pad and put it in the dehydrator (60 degrees celcius 24 hours). When we dehydrate the tuile, the taste of the kiwi will be decrease.

2. Stove



Picture 9. Stove

We use stove for steam the cong fan.

3. Baking Sheet



Picture 10. Baking Sheet

We use the baking sheet to pour the cong fan mixture into the baking sheet and put it into the steamer.

4. Steamer



Picture 11. Steamer

There are 2 different ways to make cong fan, use steamer and non stick pan, in here we use the steamer it's not risky like we using the non stick pan, if we use a non stick pan, it will most likely turn out to be like an omelette.

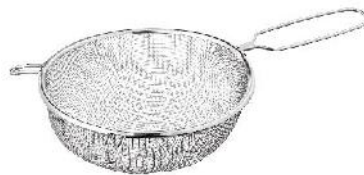
5. Blender



Source: shorturl.at/bgzB7
Picture 12. Blender

Blender is used to make the kiwi jus and the tuile. For the tuile we blend the kiwi skin with the kiwi juice.

6. Strainer



Source: shorturl.at/cjBT3
Picture 13. Strainer

We use strainer to strain the flour into the cong fan mixture, it aims so that the mixture does not clot.

7. Bowl



Picture 14. Bowl

We use bowl to put some of the ingredients.

8. Spoon



Source: shorturl.at/eimrF

Picture 15. Spoon

We peel the skin of the kiwi using spoon, because we think it's faster and cleaner.

9. Knife



Source: shorturl.at/ruxJO

Picture 16. Knife

We use knife to cut the cong fan and cut the kiwi

10. Silicone Pad



Picture 17. Silicone Pad

Silicone pad is use for the kiwi skin tuile, we spread the mixture of the tuile into the silicone pad and put it in the dehydrator overnight, the purpose of using a silicone pad is so that when the mixture is lifted it doesn't stick.