

CHAPTER 2

INGREDIENTS AND UTENSILS OVERVIEW

2.1 DESCRIPTION OF THE MATERIAL TO BE USED



Picture 1. The Material to be used for stock gel

1. Chicken feet
Chicken feet are the main ingredients for the stock.
2. Water
Water used to cooked all the ingredients.

3. Onion

Onion is one of the ingredients to make stock.

4. Celery

Celery is one of the aromatic for the stock.

5. Lemon juice

Lemon juice is one of the ingredients to make stock.

6. Olive oil

Olive oil used to brown the chicken feet and vegetables

7. Carrot

Carrot is one of the ingredients to make stock.

8. Garlic

Garlic is one of the ingredients to make stock.

9. Salt

Salt is one of the seasonings to make stock.

10. Bay leaves

Bay leaves is one of the aromatic for the stock

11. White peppercorn

White peppercorn is one of the seasonings to make stock

12. Ginger

Ginger is one of the aromatic for the stock



Picture 2. The Material to be Used

1. Shirataki rice

Shirataki rice is the main ingredient to make congee.

2. Water

Water is used to boil and cooked the shirataki.

2.2 THE TOOLS USED DURING THE PROCESSING



Picture 3. The Tools Used During The Processing

1. Pressure cooker

Pressure cooker used to cooked all the ingredients and make

2. Spatula

Spatula used to stir all the ingredients

3. Pan

Pan used to brown the vegetables and chicken feet

4. Jar
Jar used to collect the chicken stock
5. Strainer
Strainer used to strain the stock for a smooth results
6. Big plate
Big plate used to put all the ingredients together
7. Measuring spoon
Measuring spoon used to measure spices
8. Knife
Knife used chop the carrots
9. Digital scale
Digital scale used to measure the amount of ingredients
10. Stove
Stove used to browning the vegetables and chicken feet



Picture 4. The Tools Used During The Processing

1. Digital scale

Digital scale used to measure all the ingredient.

2. Bowl

Bowl used to put the shirataki rice

3. Spatula

Spatula used to stir the shirataki

4. Sauce pan

Sauce pan used to cooked the congee

5. Blender

Blender used to blend the shirataki rice into smaller piece.