

CHAPTER 2

INGREDIENTS AND UTENSILS OVERVIEW

2.1 DESCRIPTION OF THE MATERIAL TO BE USED



Picture 1 The Material to be used

1. Black-eyed Peas
Black-eyed Peas Is the main ingredients of this tempeh chips
2. Tapioca Flour
Tapioca flour to Make tempeh chips more crispy
3. Tempeh starter
Tempeh starter used to boost fermentation
4. Plastic
Platic is used to shape tempeh chips
5. Water
Water to make seasoning dip
6. Garlic powder
Garlic powder is the seasoning for the dip
7. Coriander powder
Coriander powder is the seasoning for the dip

8. Chicken stock powder (without MSG)
Chicken stock powder is the seasoning for the dip
9. Salt and White pepper
Salt and white pepper is the seasoning for the dip
10. Corn oil
Corn oil used to pan fry tempeh chips

2.2 THE TOOLS USED DURING THE PROCESS



Picture 2 The tools during the process

1. Non-stick pan
Non-stick pan used to pan fry tempeh chips
2. Digital food scales
Digital food scales used to measure tapioca flour and black-eyed peas
3. Steamer
Steamer used to Steam Black-eyed peas
4. Silicone spatula
Silicone spatula used to flip tempeh chips while pan fry it

5. Spoon

Spoon used to mix all the ingredients and put tempeh chips ingredients to plastic

6. Aluminium bowl

Aluminium bowl used to soak Black-eyed peas and to put all the ingredients

7. Stove

Stove used to cook tempeh chips

8. Knife

Knife used to slice tempeh chips

9. Cutting Board

Cutting board as protective surface to slicing tempeh chips