

## CHAPTER 2

### INGREDIENTS AND UTENSILS OVERVIEW

#### 2.1 DESCRIPTION OF THE MATERIAL TO BE USED





Picture 1. The Material to be Used

1. Smoked Skipjack

Smoked skipjack is the special ingredients for the sambal.

2. Cooking Oil

Cooking oil used to fry and sear the ingredient . .

3. Shallot ,garlic ,galangal ,green onion ,red chilli ,bird eye chilli ,and lime leaf

Is an ingredients used to make the lumpia filling and sauce

4. Bambooshoot and carrot

is an ingredient for the lumpia filling

5. Mushroom powder ,salt ,and pepper

is the seasoning for the lumpia filling. .

6. Lumpia skin

Is a wrap for the lumpia filling

7. Flour

Is an ingredient for the lumpia glue

8. Egg

Is an ingredients to make the filling

9. Flat leaf parsley

Is an ingredient for the sauce

10. Worcestershire sauce ,sweet soy sauce ,oyster sauce

Is the sauces used for the filling

## 2.2 THE TOOLS USED DURING THE PROCESSING



Picture 2. The Tools Used During The Processing

1. Plastic Bowl

Plastic bowl to put the filling

2. Pan

Pan used to fry the shallot and cook the sambal. .

3. Digital Scale

Digital scale used to measure the amount of the ingredients.

4. Knife

Knife used to cut ingredient

5. Wooden Spatula

Wooden spatula used to stir and mix all ingredients in the pan.

6. Measurement Spoon Set

Measurement Spoon Set used to measuring the seasonings like salt, pepper, and granulated mushroom bouillon.

7. Saucepan

Used to boil the Bamboo shoot

8. Wooden Chopping Board

Used for prepping the ingredient

9. Spatula

Used to stir in the cooking process

10. Stove

Stove used to cook the sambal.