

CHAPTER 2

INGREDIENTS AND UTENSILS OVERVIEW

2.1 DESCRIPTION OF THE MATERILAS TO BE USED

1. Watermelon seeds



Picture 1. Watermelon Seeds

The main ingredient to make the chips.

2. All purpose flour



Picture 2. All Purpose Flour

All purpose flour is one of the ingredients to make the dough. We mix the flour with the blended watermelon seeds, cornstarch, margarine, and salt.

3. Water



Picture 3. Water

Water is one of the ingredients to make the chips and the sauce. The water is used in making the chips is hot boiling water.

4. Salt



Picture 4. Salt

Salt is one of the ingredients to make the chips and to season the sauce.

5. Baking soda



Picture 5. Baking Soda

Baking soda is used to soak the white seeds for unwanted taste.

6. Cornstarch



Picture 6. Cornstarch

Cornstarch is one of the ingredients to make the chips.

7. Margarine



Picture 7. Margarine

Margarine is one of the ingredients to make the chips.

8. Cooking Oil



Picture 8. Cooking Oil

Cooking oil is used for frying the chips and frying the sauce.

9. Lime leaves



Picture 9. Lime Leaves

Lime leaves is used to make the sauce, which affects the smell.

10. Sugar



Picture 10. Sugar

Sugar is one of the ingredients to season the sauce.

11. Mushroom powder



Picture 11. Mushroom Powder

Mushroom powder is one of the ingredients to season the sauce.

12. Tamarind Water



Picture 12. Tamarind Water

Tamarind is one of the ingredients to make the sauce.

13. Shallot



Picture 13. Shallot

Shallot is one of the blended ingredients to make the sauce.

14. Garlic



Picture 14. Garlic

Garlic is one of the blended ingredients to make the sauce.

15. Red chili



Picture 15. Red Chili

Red chili is one of the blended ingredients to make the sauce.

16. Bird's eye chili



Picture 16. Bird's Eye Chili

Bird's eye chili is one of the blended ingredients to make the sauce.

2.2 THE TOOLS USED DURING THE PROCESSING

1. Stove



Picture 17. Stove

The stove is used for boiling the seeds, roasting the seeds, boiling the water, frying the chips, and frying the sauce.

2. Gastronom



Picture 18. Gastronom

The gastronom is used to soak the watermelon seeds with baking soda, cleaning the seeds with water, storing the peeled seeds, mixing all the ingredients to make the chips, kneading the chips dough, and mixing the chips with the sauce.

3. Tray



Picture 19. Tray

The tray is used to dry the seeds under the sun.

4. Sauce Pan



Picture 20. Sauce Pan

Boiling pan is used to boil the water and to boil the seeds in a mixture of water, garlic, and salt.

5. Paper towel



Picture 21. Paper Towel

Paper towel is used to pat dry the seeds after being boiled.

6. Frying pan



Picture 22. Frying Pan

Frying pan is used to roast the seeds, to fry the sauce, and to fry the chips.

7. Nutcracker



Picture 23. Nutcracker

Nutcracker is used to open the seeds of the watermelon to obtain the white part inside.

8. Measuring scale



Picture 24. Measuring Scale

Measuring scale is used to measure the ingredients for the chips and sauce.

9. Measuring Spoons



Picture 25. Measuring Spoons

Measuring spoons is used to measure the ingredients in tablespoons and teaspoons.

10. Measuring cup



Picture 26. Measuring Cup

Measuring cup is used to measure the amount of water used.

11. Rolling pin



Picture 27. Rolling Pin

Rolling pin is used to flatten the dough.

12. Frying strainer



Picture 28. Frying Strainer

Frying strainer is used to strain the chips from the frying pan when already golden brown.

13. Food processor



Picture 29. Food Processor

Food processor is used to blend all the ingredients for the sauce.

14. Knife



Picture 30. Knife

Knife is used for cutting the ingredients for the blended sauce and to cut the chips dough before being fried.

15. Cutting board



Picture 31. Cutting Board

Cutting board is used for the base when cutting the sauce ingredients.

16. Spatula



Picture 32. Spatula

Spatula is used for mixing the sauce and frying the sauce.