**CHAPTER 2**

**INGREDIENTS AND UTENSILS OVERVIEW**

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

****

Picture 1. Personnal documentation

1. Candlenut

 Candlenut is a must of the base genep ingredients because candlenut can give the spices nuttiness.

2. Coriander

Coriander is a must of the base genep ingredients because it has a unique smells.

3. Garlic

Garlic is one of the ingredients to make base genep.

4. Shallot

Shallot is one of the ingredients to make base genep.

5. Bird’s Eye Chilli

Bird’s Eye Chilli is a must ingredients to make Base Genep.

6. Indonesian Bay Leaf

Indonesian Bay Leaf is an ingredients to make base genep to make it more aromatic.

7. Lemongrass

Lemongrass is an ingredients to make base genep to make it more aromatic.

8. Galangal

Galangal is an ingredients to make base genep.

9. Turmeric

 Turmeric is an ingredients to make base genep.

10. Ginger

 Ginger is an ingredients to make base genep.

11. Aromatic Ginger

 Aromatic Ginger is an ingredients to make base genep.

12. Kaffir Lime Leaf

 Kaffir Lime Leaf is an ingredients to make base genep to make it more aromatic.



Picture 2. Personnal documentation

1. All purpose flour

All purpose flour is the ingredient to make the nugget

2. Tapioca flour

Tapioca flour is the ingredient to make the nugget

3. Breadcrumb

Breadcrumb is the ingredient to coat the nugget

4. Tempe kacang

Tempe kacang is the main ingredient

5. Broccoli stem

Broccoli stem is the ingredient to make nugget

6. water

water is the ingredient to the nugget mixture not to stiff

7. vegetable oil

Vegetable oil is the ingredients to fry the nugget



Picture 3. Personnal documentation

1. Avocado

Avocado is the ingredient to make sauce

2. Coconut cream

Coconut cream is the ingredient to make sauce

3. Lemon

Lemon is the ingredient to make sauce

2.2 THE TOOLS USED DURING THE PROCESSING



Picture 4. Personnal documentation

1. Stove

Stove used to cook the nugget.

2. Pan

Pan used to fry and cook the base genep.

3. tongs

tongs used to fry.

4. Digital Scale

Digital scale used to measure the amount of the ingredients.

5. Bowl

 Bowl used to put the ingredients.

6. Steamer

Steamer used to steam the tempe kacang.

7. Knife

Knife used to cut the ingredients.

8. Spatula

 Spatula used to stir and mix all ingredients in the pan.

9. Strainer

Strainer used to strain the fry mandai from the oil.

10. Baking tray

Baking tray used to steam the nugget dough.

11. Tissue

Tissue used to absorb the excess oil.

13. Stove

Stove used to cook the nugget.