

CHAPTER 2

INGREDIENTS AND UTENSILS OVERVIEW

2.1 DESCRIPTION OF THE MATERIALS TO BE USED



Picture 1 Oyster mushroom

<https://www.tribunnews.com/lifestyle/2020/10/08/terungkap-cara-pedagang-menyimpan-jamur-tiram-agar-tidak-cepat-busuk-bisa-tahan-berhari-hari>

1. Oyster Mushroom

Oyster mushroom is the main ingredients of this nugget.

2. Egg, Flour and corn starch

To make the materials combines and can be formed.



Picture 2 the Taliwang Flavour <https://www.permataboga.website/709-cara-memasak-sambal-ayam-bakar-enak-super-lezat-dan-praktis-serta-bikin-nagih/>

3. Red Chili, Red curly chili, Cayenne pepper, Garlic, Shallot, Aromatic ginger(kencur), Candlenut, and Shrimp paste

To make spices in nuggets.

4. cooking oil

For cooking spices that have been mashed.

5. Sugar

Make the taliwang flavour a little be sweet.



Picture 3 The fritata

<https://cookpad.com/id/cari/kentang%20santan%20keju>

6. Eggs for frittata

The main ingredient to make frittata.

7. Heavy cream

To make the frittata more creamy.

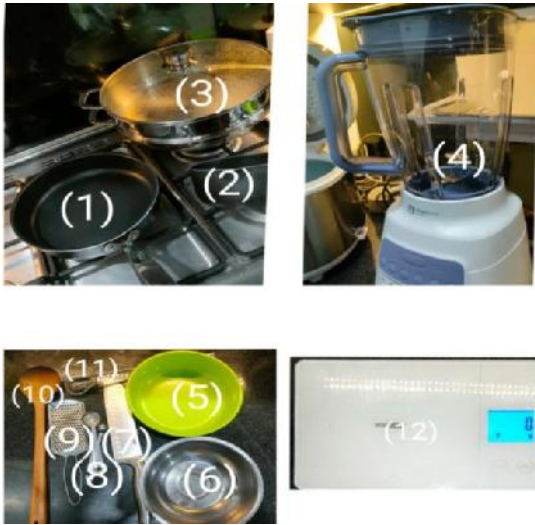
8. Salt and Blackpepper

The seasoning of frittata.

9. strips of bacon/ham, onion, tomatoes, spinach, cheese shredded

Additional ingredients in the Frittata.

2.2 THE TOOLS USED DURING THE PROCESSING



Picture 4 The tools used during the processing.

(picture by me)

1. Plastic bowl
Used to soak the ingredients.
2. Pan
Used to cook the seasoning with fiber creme.
3. Blender
Blend all the ingredients to make it smooth.
4. Gastronom bowl
To put and mix the ingredients and oven.
5. Digital scale
Used to measure the amount of the ingredients.
6. Knife
Used to peel and cut the ingredients.
7. Grater
Used to shredded the cheesse for fritata.
8. Measurement Spoon Set
Used to measuring the seasoning like salt, sugar, oil.
9. Alumunium foil cup
Used to be the packaging of the product.

10. Steamer

Used to steam the oyster mushroom with all seasoning.

11. Sous pan

Used to boil the mushroom so it's more easy to mashed.

12. Oven

Used to oven the fritata.

13. Whisk

To mix the egg with the ingredients.

14. Wooden spatula

To stir the seasoning in the pan.

15. Stove

To cook, boil and steaming the ingredients.