

CHAPTER 2

INGREDIENTS AND UTENSILS OVERVIEW

2.1 DESCRIPTION OF THE MATERIAL TO BE USED



Picture 1. The Material to be Used for Filling

Source: Personal Documentation (2021)

Description:

1. Pineapple (grated)
2. Stevia
3. Pinch of salt
4. Cinnamon stick
5. Clove



Picture 2. The Material to be Used for Nastar Skin

Source: Personal Documentation (2021)

Description:

1. Margarine 0 trans fat
2. Stevia
3. Egg yolk
4. Milk powder
5. Beetroot flour
6. Pastry flour

2.2 THE TOOLS USED DURING THE PROCESSING



Picture 3. The Tools Used During The Processing of Nastar Filling

Source: Personal Documentation (2021)

To make Nastar Filling:

1. Grater : grater to grated the pineapple to make it small.
2. Spatula: spatula to stir the pineapple while it is cooking.
3. Knife : knife to peel and cut the pineapple and remove the eye in the pineapple.
4. Cutting board : cutting board for cut the pineapple.
5. Pan : pan for cooking the filling.



Picture 4. The Tools Used During The Processing of Nastar Skin

Source: Personal Documentation (2021)

To make Nastar Skin:

1. Bowl : bowl to mix the ingredients.
2. Sauce pan : sauce pan to melted the margarine.
3. Spatula : spatula for mixing ingredients.
4. Tray : tray to put the nastar to be in the oven.
5. Stove : stove used to melt margarine.
6. Oven: the oven is used for baking.
7. Digital scales : Digital scales used to measure the amount of the ingredients