**CHAPTER 2**

**INGREDIENTS AND UTENSILS OVERVIEW**

2.1 DESCRIPTION OF THE MATERIAL TO BE USED



Picture 1. Base Genep Ingredients

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

Shallot 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. Signature Sauce Ingredients

1. Coriander

Coriander is an ingredients to make signature sauce because it has a unique smell.

2. Brown Sugar

Brown Sugar is an ingredients to make signature sauce to make this sauce sweet.

3. Sweet Soy Sauce

Sweet Soy Sauce is an ingredients to make signature sauce.

4. Candlenut

Candlenut is an ingredients to make signature sauce to give the nuttiness taste.

5. Garlic

Garlic is an ingredients to make signature sauce.

6. Red Chillies

Red Chillies is an ingredients to make the signature sauce has a hint of spicy in it.



Picture 3. Vegan Gyoza Filling

1. Indonesian White Tofu

Indonesian White Tofu is the main ingredients to make The vegan gyoza filling.

2. Black Wood Ear

Black Wood Ear is the main ingredients to make the vegan gyoza filling.

 

Picture 4. Gluten Free Wrappers Picture 5. Strained peeled dragonfruit water

1. Vegetable Oil

Vegetable Oil is an ingredients to make Gluten Free Dumping Wrappers.

2. Tapioca Flour

Tapioca Flour is an ingredients to make Gluten Free Dumpling Wrappers.

3. Rice Flour

Rice Flour is an ingredients to make Gluten Free Dumpling Wrappers.

4. Strained Peeled Dragonfruit Water.

Strained Peeled Dragonfruit Water is an ingredients to make Gluten Free Dumpling Wrappers.

2.2 THE TOOLS USED DURING THE PROCESSING



Picture 6. The Tools Used During The Processing

1. Blender

Blender used to make the Base Genep and Signature dipping sauce.

2. Cutting board

Cutting board used to cut all the ingredients.

3. Pan

Pan used to sauteing the base genep and for frying the gyoza.

4. Wooden Spatula

Wooden Spatula used to stirred the base genep.

5. Sauce Pan

Sauce Pan used to reduced the dipping sauce.

6. Digital Scale

Digital Scale used to put the ingredients.

7. Knife

Knife used to peel all the ingredients.

8. Strainer

Strainer used to strain the juice from the dragonfruit skin juice.

9. Rolling pin

Rolling pin used to roll the dumpling dough.

10. Spoon

Spoon used to mix the Vegan Sate Lilit Filling.

11. Fork

Fork used to mashed the white tofu.

12. Stove

Stove used to cook the dish.