

CHAPTER 2

INGREDIENTS AND UTENSILS OVERVIEW

2.1 DESCRIPTION OF THE MATERIAL TO BE USED



Picture 1. The Material to be Used

1. Tofu Dregs

Tofu dregs are used as filling for choux

2. Vegetable Meat (PROTEINA)

Vegetable meat is used as a substitute for chicken filling

3. Mocaf flour

Used to make choux dough

4. Nori

To make flavor more delicious

5. Eggs

Eggs are used to make choux dough, and additional filling on tofu dregs

6. Virgin Coconut Oil

Used to make a roux for choux dough.

7. Soy Milk

Soy milk is used to make choux dough and to make gluten free mayonnaise

8. Chia Seeds

Chia Seeds are used to make artificial tobiko

9. Food Coloring

Used to give color to artificial tobiko

2.1 THE TOOLS USED DURING THE PROCESSING



Picture 2. The Tools Used During The Processing

1. Aluminium Foil

aluminum foil is used as packaging for tofu mentai choux dregs

2. Digital Scale

Digital scale used to measure the amount of the ingredients.

3. Bowl

Bowl used to put the ingredients

4. Pan

Pan used to sautee and cook alll condiment.

5. Tournch

Tournch used to burn mentai sauce to make more delicious

6. Oven

oven used to bake the choux dough