

CHAPTER 2

INGREDIENTS AND UTENSILS OVERVIEW

2.1 DESCRIPTION OF THE MATERIAL TO BE USED FOR EGG LESS MAYO SANDWICHES



Picture 1. The Material to be Used

1. Firm tofu

Firm tofu used to replace the texture of hard boiled egg.

2. Vegan mayo

Main ingredient for egg less mayonnaise .

3. Dijon mustard

Add sour taste.

4. Ground Turmeric.

To add the smell of the salad.

5. Nutritional yeast

Add savory taste and also make food more delicious.

6. Chives

Used to add more color in salad.

7. Whole grain bread

Main ingredient of sandwich

2.1 DESCRIPTION OF THE MATERIAL TO BE USED FOR WOCHI



Picture 2. The Material to be Used

1. Banana peels

The main ingredients to make banana peels bacon .

2. Soy sauce

To add savory flavor to banana peels.

3. Extra virgin olive oil

To add to flavor to the banana peel and be healthier.

4. Rice vinegar

to add a taste of acidity .

5. Smoked paprika

To add color and smell to banana peels.

6. Garlic powder

To add a garlic taste and also salty.

7. Nutritional yeast

To add a savory taste and a healthy taste of msg.

8. Parsley

To add color to banana peels.

9. Honey

To add sweetness in banana peels .

10. Salt

To add salty flavor .

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2.2 THE TOOLS USED DURING THE PROCESSING



Picture 3. The Tools Used During The Processing

1. Bowl

Plastic Bowl used to stirring the mayonnaise.

2. Oven

Used to bake the banana peels.

3. Cutting board

To cut the chives.

4. Scissors

To open the Tofu Packaging and many more.

5. Knife

Knife used to peel the onion's skin.

6. Wood Spatula

Wooden spatula used to stir and mix all ingredients in the pan.

7. Steam boiler

Strainer used to strain the fry shallot from the oil.

8. Baking Tray

Stove used to cook the sambal.

9. Cooling Wrap

To put the hot baking tray.