# 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

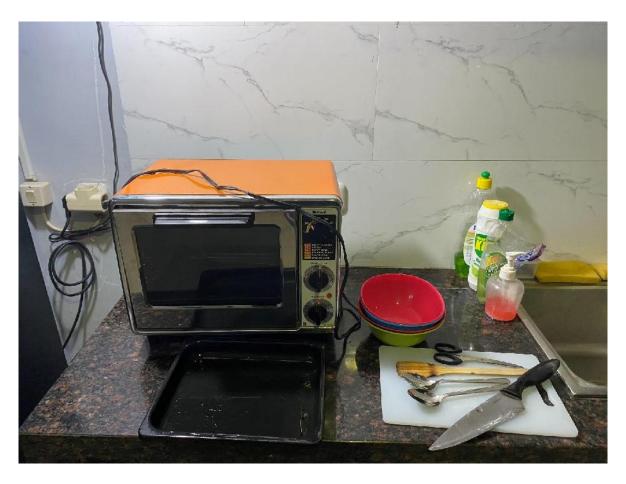
To add sweetness in banana peels.

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.