# CHAPTER 2 INGREDIENTS AND UTENSILS OVERVIEW

# 2.1 DESCRIPTION OF THE MATERIAL TO BE USED FOR AVOCADO SEED FLOUR





Picture 1. The Material to be Used (Personnal Documentation)

#### 1. Avocado Seed

The main ingredients to make the flour

# 2.2 DESCRIPTION OF THE MATERIAL TO BE USED FOR MINI DONUT BOMBOLONI



Picture 2. The Material to be Used (Personnal Documentation)

#### 1. Bread Flour

The main ingredients to make the bomboloni

#### 2. Avocado seeds flour

The main ingredients to make the bomboloni

#### 3. Butter

The main ingredients to make the bomboloni

# 4. Egg

The main ingredients to make the bomboloni

#### 5. Yeast

The main ingredients to make the bomboloni

#### 6. Milk (low fat)

The main ingredients to make the bomboloni

#### 7. Powder milk

The main ingredients to make the bomboloni

#### 8. Salt

The main ingredients to make the bomboloni

#### 9. Water

The main ingredients to make the bomboloni

#### 2.3 DESCRIPTION OF THE MATERIAL TO BE USED FOR FILLING



Picture 3. The Material to be Used (Personnal Documentation)

# 1. Cornstarch

The main ingredients to make the filling

# 2. Egg

The main ingredients to make the filling

# 3. Stevia sugar

The main ingredients to make the filling

#### 4. Powder coffee

The main ingredients to make the filling

#### 5. Milk chocolate

The main ingredients to make the filling

# 6. Milk (low fat)

The main ingredients to make the filling

#### 2.4 DESCRIPTION OF THE MATERIAL TO BE USED FOR SAUCE



Picture 4. The Material to be Used (Personnal Documentation)

#### 1. Avocado fruit

The main ingredients to make the sauce

# 2. Egg

The main ingredients to make the sauce

# 3. Stevia sugar

The main ingredients to make the sauce

# 4. Avocado flavoring paste

The main ingredients to make the sauce

#### 5. Cornstarch

The main ingredients to make the sauce

#### 6. Condensed milk

The main ingredients to make the sauce

# 7. Milk (low fat)

The main ingredients to make the sauce

#### 2.5 DESCRIPTION OF THE MATERIAL TO BE USED FOR TOPPING



Picture 5. The Material to be Used (Personnal Documentation)

#### 1. Cornstarch

The main ingredients to make the sauce

# 2. Brown sugar

The main ingredients to make the sauce

# 3. Stevia sugar

The main ingredients to make the sauce

# 4. Baking soda and Baking powder

The main ingredients to make the sauce

#### 5. Butter

The main ingredients to make the sauce

# 6. Egg

The main ingredients to make the sauce

# 7. Vanilla extract

The main ingredients to make the sauce

# 8. Lemon

The main ingredients to make the sauce

# 9. Yakult

The main ingredients to make the sauce

# 2.6 THE TOOLS USED DURING THE PROCESSING



Picture 6. The Tools Used During The Processing (Personnal Documentation)

# 1. Frying pan

Frying pan used to fried the donut.

# 2. Pan

Pan used to made the sauce, filling and water roux.

# 3. Spoon

Spoon used to mix all ingredients.

# 4. Digital scale

Digital scale used to measure the amount of the ingredients.

# 5. Cutting board

Cutting board used to cut all ingredients.

# 6. **Bowl**

Bowl used to put the ingredients.

#### 7. Knife

Knife used to cut all ingredients.

#### 8. Wooden Spatula

Wooden spatula used to fry the donut.

#### 9. Strainer

Strainer used to strain the fry donut from the oil.

#### 10. Stove

Stove used to cook the filling, sauce and water roux.

#### 11. **Gas**

Gas used to provide fire.

#### 12. **Oven**

Oven used to baked the cookies.

#### 13. Blender

Blender used to smooth the ingredient.