

## CHAPTER 2

### INGREDIENTS AND UTENSILS OVERVIEW

#### 2.1 DESCRIPTION OF THE MATERIAL TO BE USED



Picture 1. Ingredients (Personal Documentation)

1. Cassava Leaves
  - ❖ The main ingredients for our product.
2. Grated Coconut
  - ❖ The main ingredients for our product.
3. Egg
  - ❖ The ingredients that we use to get the protein.
4. Sushi Rice (Rice + Sticky Rice)
  - ❖ The ingredients that we use to get the carbohydrate.
5. Nori
  - ❖ The ingredients that we use to cover the rice or out layer.
6. Shallot
  - ❖ The ingredients that we use to make our traditional Bumbu Merah.

7. Garlic

- ❖ The ingredients that we use to make a combination for Bumbu Merah.

8. Red Chili

- ❖ The ingredients that we combine to make Bumbu Merah and give some spicy flavor.

9. Lime Leaves

- ❖ The ingredients that we combine to make Bumbu Merah.

10. Candlenut

- ❖ The ingredients that we combine to make Bumbu Merah.

11. Coriander

- ❖ The ingredients that we use to seasoning Cassava and Coconut Mixture.

12. Banana Leaves

- ❖ The ingredients that we use to wrap the Mixture for steaming until the mixture already cooked.

13. Rice vinegar

- ❖ The ingredients that we use to seasoning the Rice.

14. Sugar

- ❖ The ingredients that we use to seasoning the Rice.
- ❖ The ingredients that we use to seasoning the Mixture.

15. Salt

- ❖ The ingredients that we use to seasoning the Rice.
- ❖ The ingredients that we use to seasoning the Mixture.

16. White Pepper

- ❖ The ingredients that we use to seasoning the Mixture and give some a little bit spicy flavour.

## 2.2 THE TOOLS USED DURING THE PROCESSING



Picture 2. The Tools Used During the Processing (Personal Documentation)

1. Glass Bowl
  - ❖ The tools that we use to place the raw Mixture.
2. Steamer
  - ❖ Equipment that we use for cook the Mixture that already wrapped with banana leaves.
3. Large Wok
  - ❖ Equipment that we use to cook the Cassava Leaves.
4. Cutting board
  - ❖ Equipment that we use to cut the Cassava Leaves.

5. Blender

- ❖ The tools that we use to blend the Bumbu Merah and make the Mixture.

6. Digital Scales

- ❖ Equipment that we use to measure all the ingredients.

7. Spoon

- ❖ Equipment that we use to seasoning and mixing.

8. Stick

- ❖ Tools that we use to stick the banana leaves, so the mixture didn't come out.

9. Stove

- ❖ Equipment that we use to cook the Cassava Leaves, Ingredients for Bumbu Merah, and the Mixture that already wrapped.

10. Strainer

- ❖ Tools that we use to strain the water.

11. Sauce Pan

- ❖ Equipment that we use to cook the Ingredients for Bumbu Merah.

12. Tongs

- ❖ Tools that we use to cook Cassava Leaves.

13. Knife

- ❖ Tools that we use to cut the cassava leaves that already cook.

14. Stainless steel bowl

- ❖ Equipment that we use to mix the Mixture.

15. Rice cooker

- ❖ Equipment that we use to cook the rice.