

CHAPTER 2 INGREDIENTS AND UTENSILS OVERVIEW

2.1 DESCRIPTION OF THE MATERIAL TO BE USED

- *Bittermelon Blondies*



Picture 1. The Material to be Used for blondies

1. Flour

Flour is main ingredients for the blondies

2. Stevia sugar

We used stevia sugar so it can be consume even for people that have diabetes

3. Eggs

Main ingredients for blondies

4. Butter

Main ingredients for blondies

5. Vanilla powder

Give the blondies vanilla taste

6. Cornstarch flour

Main ingredients for the blondies

7. WCC (white cooking chocolate)

The characteristic of blondies

8. Salt

Main ingredients for blondies

9. Bittermelon

The characteristic of our blondies

- ***Kedondong Curd***



Picture 2 : material to be used for curd

1. Kedondong Fruit

Characteristic of our curd

2. Eggs

Main ingredients for the curd

3. Cold Unsalted Butter

Main ingredients for curd

4. Stevia sugar

Main ingredients for curd so save to consume for diabet people

2.2 THE TOOLS USED DURING THE PROCESSING



picture 3. The Tools Used During The Processing



1. Plastic Bowl
Plastic Bowl used to pour all the ingredients
2. Pan
Pan used to make kedondong curd
3. Mixer
Mixer used to mix all the ingredients
4. Digital Scale
Digital scale used to measure the amount of the ingredients.
5. Tray
as a container for baking cakes.
6. Oven
Oven used to baking blondies
7. Knife
Knife used to peel bittermelon and cut the kedondong
8. Rubber Spatula
Rubber spatula used to stir the curd
9. Strainer
Strainer used to strain the curd before ban marie
10. Measurement Spoon Set
Measurement Spoon Set used to measuring the seasonings like salt, vanilla extract, milk powder and stevia sugar
11. Blender
Blender used to blend and smooth the kedondong.