

12. Gastronom

Gastronom used to ban marie the kedondong curd until thick

13. Stove

Stove used to cook and heat the water for ban marie

CHAPTER 3 NEW PRODUCT PROCESSING SEQUENCE

3.1 THE PROCESSING PRODUCT USING PICTURE

- *Bittermelon Blondies*

1. Cut the bittermelon into small pieces, mix with salt and squeeze it until the juice come out and the bitter taste is gone



Picture 3. Chopped bittermelon

2. Mix all the main ingredients into bowl or gastronom



Picture 4. Put all main ingredients into the bowl or gastronom

3. Mix it and add bittermelon then add it to baking pan



Picture 5. blondies dou

4. Pre-heat the oven add 200°C



Picture 6. Heated the oven

5. Baked the blondies at 175°C for 45 minute
6. After finish baked, rest the blondies and its ready to serve



Picture 7. Blondies is ready to serve

- ***Kedondong Curd***

1. peel the kedondong fruit



Picture 8. Peeled kedondong fruit

2. blender fruit kedondong then strain until smooth.



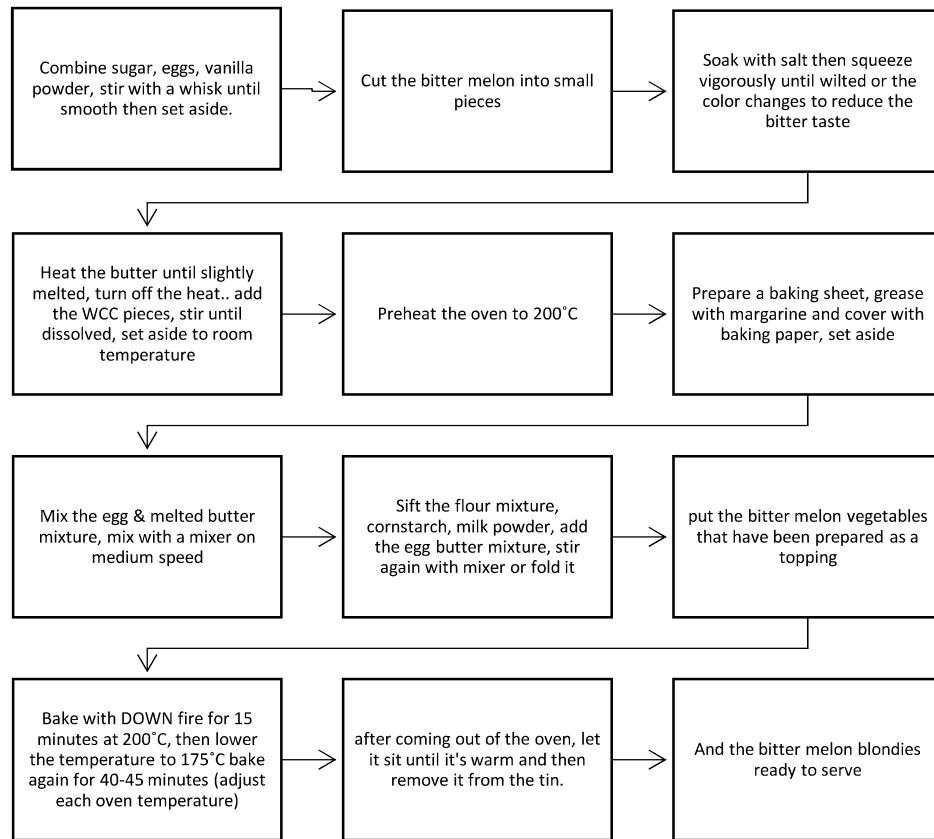
Picture 9. kedondong fruit that has been blended and filtered

3. after that bain marie while stirring until thick then add unsalted butter
4. Put it in a jar and let it sit in the refrigerator for about one night

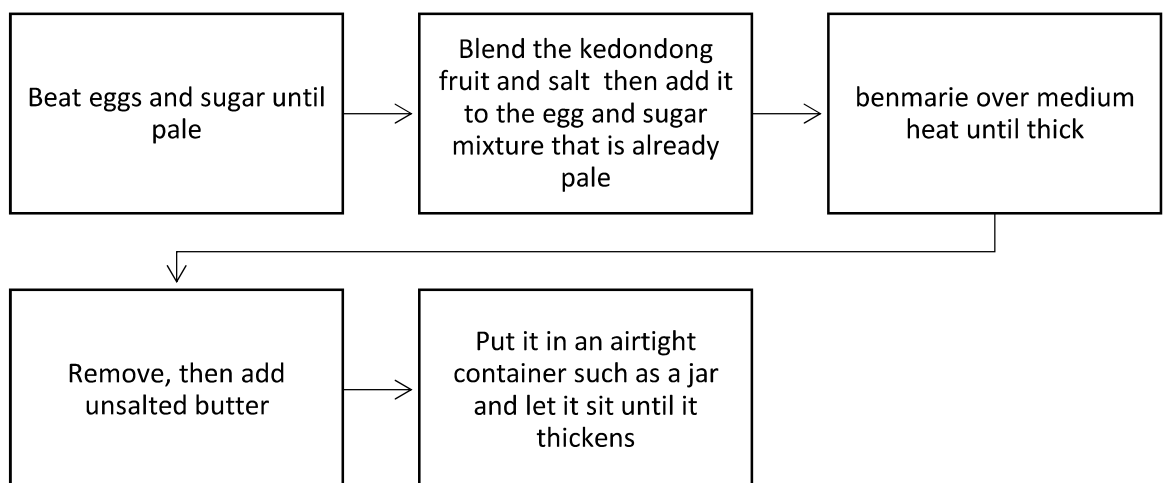


Picture 10. Put the curd inside the jar nad leyt sit on refrigerator

3.2 THE PROCESSING PRODUCT USING FLOWCHART

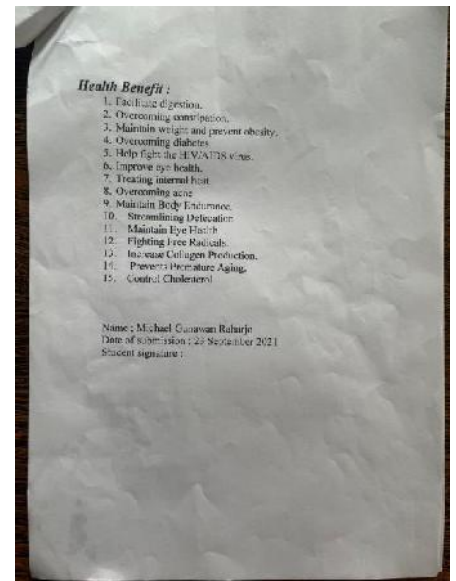
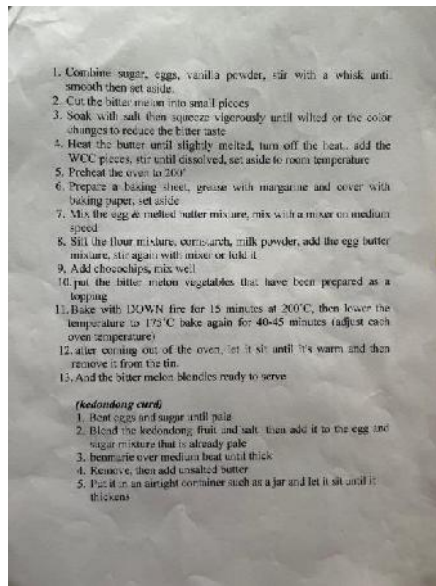
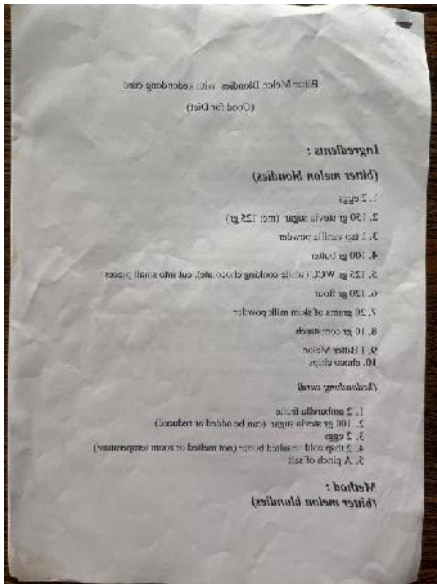


(Bittermelon Blondies)



(Kedondong Curd)

3.3 COMPLETE RECIPE ATTACHED



Picture 12 : Revised resep

Bittermelon Blondies with kedondong curd

Ingredients :

(bitter melon blondies)

1. 2 eggs
2. 6 gr stevia
3. 1 tsp vanilla powder
4. 100 gr butter
5. 125 gr WCC (white cooking chocolate) cut into small pieces
6. 120 gr flour
7. 20 grams of skim milk powder
8. 10 gr cornstarch
9. 1 Bitter Melon

(kedondong curd)

1. 2 ambarella fruite
2. 100 gr stevia sugar (can be added or reduced)
3. 2 eggs
4. 2 tbsp cold unsalted butter (not melted or room temperature)
5. A pinch of salt

Method :

(bitter melon blondies)

1. Combine sugar, eggs, vanilla powder, stir with a whisk until smooth then set aside.
2. Cut the bitter melon into small pieces
3. Soak with salt then squeeze vigorously until wilted or the color changes to reduce the bitter taste
4. Heat the butter until slightly melted, turn off the heat.. add the WCC pieces, stir until dissolved, set aside to room temperature
5. Preheat the oven to 200°
6. Prepare a baking sheet, grease with margarine and cover with baking paper, set aside
7. Mix the egg & melted butter mixture, mix with a mixer on medium speed
8. Sift the flour mixture, cornstarch, milk powder, add the egg butter mixture, stir again with mixer or fold it
9. put the bitter melon vegetables that have been prepared as a topping
10. Bake with DOWN fire for 15 minutes at 200°C, then lower the temperature to 175°C bake again for 40-45 minutes (adjust each oven temperature)
11. after coming out of the oven, let it sit until it's warm and then remove it from the tin.
12. And the bitter melon blondies ready to serve

(kedondong curd)

1. Beat eggs and sugar until pale
2. Blend the kedondong fruit and salt then add it to the egg and sugar mixture that is already pale

3. benmarie over medium heat until thick
4. Remove, then add unsalted butter
5. Put it in an airtight container such as a jar and let it sit until it thicked