

CHAPTER 2

INGREDIENTS AND UTENSILS OVERVIEW

2.1 DESCRIPTION OF THE MATERIAL TO BE USED



Picture 1. Glutinous Rice Flour

1. Glutinous Rice Flour

It is the main ingredients for making the snowskin mooncake to make chewy texture for the mooncake.



Picture 2. Rice Flour

2. Rice Flour

It is the main ingredients for making the snowskin mooncake to add firm texture for the mooncake so it won't be too chewy.



Picture 3. Confectioners Sugar

3. Confectioners Sugar

It is the main ingredients for making the snowskin mooncake, to sweetened the mooncake.



Picture 4. Vanilla Powder

4. Vanilla Powder

It is the main ingredients for making the snowskin mooncake, to give vanilla flavor for the snowskin mooncake



Picture 5. Canola oil

5. Canola Oil

It is the main ingredients for making the snowskin mooncake, as the liquid mixture to make the mooncake not too sticky, easier to process.



Picture 6. Fresh Milk

6. Fresh Milk

It is the main ingredients for making the snowskin mooncake, as the liquid mixture.



Picture 7. Corn starch

7. Corn Starch

It is the main ingredients for making the snowskin mooncake.



8. Yellow Sweet Potato (*Ubi Madu Cilembu*)

It is the main ingredients for making the sweet potato filling

Picture 8. Sweet Potatoes



Picture 9. Honey

9. Honey

It is the main ingredients for making the sweet potato filling, as the sweetener for the sweet potato filling.



Picture 10. Fiber Creme

10. Fiber Crème

Fiber Crème is a multifunction creamer that has a low fat content and also lactose and gluten free. It is the butter substitute for the sweet potato filling to add creaminess for the filling.



Picture 11. VCO

11. Virgin Coconut Oil

Virgin Coconut Oil is extracted from the fresh milk of coconut using cold process which maintains all the natural constituents, aroma, and antioxidants of the oil. It is used along with fiber crème to substitute butter for the sweet potato filling. VCO is used to give butter-like texture and also to maintain the filling taste so it doesn't taste too sweet.



12. Taro (Talas) Powder

It is the topping for the Goguma Mooncake.

Picture 12. Taro Powder



13. Cheddar Cheese

It is the variant filling for the sweet potato filling.

Picture 13. Cheddar Cheese

2.2 THE TOOLS USED DURING THE PROCESSING



Picture 14. Aluminium Tray

14. Aluminium Tray

As the container to steam the snowskin mooncake mixture.



Picture 15. Digital Scale

15. Digital Scale

To scale the ingredients to get the correct amount of the ingredients.



Picture 16. Plastic Bowl

16. Plastic Bowl

As the mixing bowl for snowskin mooncake and the sweet potato filling.



Picture 17. Mooncake mold

17. Mooncake Mold

To mold the mooncake.



Picture 18. Whisk

18. Whisk

To mix the ingredients mixture.



Picture 19. Knife

19. Knife

To cut cheese, dough, and sweet potato.



Picture 20. Scrapper

20. Scrapper

Tools to knead the mooncake dough.



Picture 21. Silicone Mat

21. Silicone Mat

As the working space for the kneading process.



Picture 22. Steamer

22. Steamer

To steam the snowskin mooncake mixture.



Picture 23. Stove

23. Stove

To heat the steamer to steam the snowskin mooncake.