

CHAPTER 2

INGRIDIENTS AND UTENSIL OVERVIEW

2.1 DESCRIPTION OF THE MATERIAL TO BE USED

1. Virgin Coconut Oil : vegetable oil extracted from coconut flesh. used to mix cookies



Picture 1. Virgin coconut oil

2. Stevia : an artificial sweetener made from the stevia rebaudiana plant which has a very sweet taste. to make sweetness for cookies



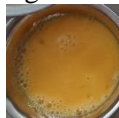
Picture 2. Stevia

3. Salt : Salt is used to balance the flavors in cookies, it also provides a savory taste in cookies



Picture 3. Salt

4. Egg : Eggs play an important role to be used to stick the dough. One of ingredients of cookies



Picture 4. egg

5. Vanilla Essence : extract from vanilla which is used to remove the unpleasant musty smell of sorghum flour and fishy from eggs



Picture 5. Vanilla essence

6. Sorghum Flour : flour made from plants, high in fiber and low in sugar
One of ingredients of cookies



Picture 6. Sorghum flour

7. Pastry Flour : flour made from wheat, has a sugar content that can be used in the manufacture of cookies, bread. This is one of the basic ingredients for making cookies



Picture 7. Pastry flour

8. Strawberry : main ingredients of strawberry Coulis



Picture8. Strawberry

9. Water : to help the blender easier to work



Picture 9. Water

10. Lemon Juice : to add a sour taste in strawberry coulis



Picture 10. Lemon juice

2.2 THE TOOLS USED DURING THE PROCES

1. Mixer : to mix the dough ingredients that are usually used for cake making



Picture 11. Mixer

2. Oven : used for baked cookies



Picture 12. Oven

3. Bowl : the container used to mix the cookie ingredients



Picture 13. Bowl

4. Pan: used to make coulis



Picture 14. Pan

5. Spatula: used to stir strawberry coulis



Picture 15. Spatula

6. Stove : used to cook strawberry coulis



Picture 16. Stove

7. Scales : used to weigh the materials to be used



Picture 17. Scales

8. Blender : use to make the strawberry puree



Picture 18. Blender

9. Baking paper : used for the base in the oven and also to assist in grinding cookies



Picture 19. Baking paper

10. Ring cutter : used to cut cookies



Picture 20. Ring cutter

11. Rolling pin : used to flatten dough



Picture 21. Rolling pin