

CHAPTER 2

INGREDIENTS AND UTENSILS OVERVIEW

2.1 DESCRIPTION OF THE MATERIAL TO BE USED



Picture 1. The Material to be Used

1. Shirataki Rice

Shirataki is the special ingredients for the cendol.

2. Soy Milk

Soy milk is a companion to cendol.

3. Jelly powder

Jelly powder is the ingredient for making cendol shirataki.

4. Brown Sugar

Brown sugar to add sweetness from cendol.

5. Suji Water

Pandan water is an ingredient for making colored cendol.

6. Cold Water

Cold water for clumping cendol.

7. Hot Water

Hot water for cooking jelly, shirataki and Suji water

2.2 THE TOOLS USED DURING THE PROCESSING



Picture 2. The Tools Used During The Processing

1. Plastic Bowl

Plastic Bowl is used to place the cendol.

2. Sauce Pan

Sauce pan is used to cook the cendol.

3. Piping Bag

Piping bag is used to form the cendol.

4. Digital Scale

Digital scale is used to weight the amount of the ingredients.

5. Sieve

Sieve is used to separate cendol with water.

6. Wooden Spatula

Wooden spatula is used to stir and mix all ingredients in the sauce pan.

7. Stove

Stove is used to cook the cendol.

8. Spoon

Spoon is used to pour brown sugar into a bottle.

9. Food Processor

Food Processor is used to grind the shirataki rice.

10. Blender

Blender is used to smoothen the water with suji leaves.