

CHAPTER 2 PRODUCT OVERVIEW

2.1 Description of The Ingredients to be Used

1. Kluwih used as main ingredient



Figure 1. Kluwih Fruit

2. Rendang paste for make rendang kluwih



Figure 2. Rendang Paste

3. Egg for make lasagna sheet



Figure 3. Eggs

4. High protein flour to make the dough for lasagna sheet



Figure 4. Flour (High Protein)

5. Water used for make the dough



Figure 5. Water

6. Coconut milk used to make rendang keluwih



Figure 6. Coconut Milk

7. Milk used for make cheese sauce



Figure 7. Milk

8. Cooking cream used for make cheese sauce



Figure 8. Cooking Cream

9. Cooking oil for sautee rendang paste



Figure 9. Cooking Oil

10. Grated Cheddar cheese used for make cheese sauce



Figure 10. Grated Cheddar Cheese

11. Grated parmesan used for make cheese sauce



Figure 11. Grated Parmesan

12. Grated mozzarella used as lasagna topping



Figure 12. Grated Mozzarella

13. Salt used for taste



Figure 13. Salt

14. Sugar used for taste



Figure 14. Sugar

15. Pepper used for taste



Figure 15. Pepper

16. Beef powder used for taste



Figure 16. Beef Powder

17. Ground nutmeg used as aromatic flavour



Figure 17. Ground Nutmeg

2.2 The Utensil Used During The Processing

1. Food dehydrator used to dry kluwih seeds



Figure 18. Food Dehydrator

2. Pasta & noodle maker used to make lasagna sheet



Figure 19. Pasta & Noodle Maker

3. Stove used for cook rendang kluwih and cheese sauce



Figure 20. Stove

4. Oven used for finishing cooking process



Figure 21. Deck Oven

5. Sauce pan used for make rendang kluwih and cheese sauce



Figure 22. Sauce Pan

6. Digital scale used to weigh ingredients



Figure 23. Digital Scale

7. Measuring cup used to measure liquid ingredients



Figure 24. Measuring Cup

8. Sieve used to sift kluwih seeds flour



Figure 25. Sieve

9. Cheese grater used to grate cheddar & mozzarella



Figure 26. Cheese Grater

10. Knife used to peel and cut ingredients



Figure 27. Knife

11. Spoon used to stir rendang kluwih



Figure 28. Spoon

12. Bowl used to make lasagna sheet dough



Figure 29. Bowl

13. Whisk used to stir cheese sauce



Figure 30. Whisk

2.3 Approved and Revised Recipe

Recipe Name : Lasagna Rendang Kluiwh
 Yield : 4.5 portion
 Main Ingredients : 500 gr Kluiwh (removed seeds, sreeded)

Ingredients

- 150 gr Rendang Paste
- 150 ml Coconut Milk
- 4 Tbsp Cooking Oil
- 500 ml Milk
- 150 ml Cooking Cream
- 100 gr Grated Cheddar Cheese
- 30 gr Grated Parmesan Cheese
- 50 gr Grated Mozarella
- 150 gr Flour (High Protein)
- 50 gr Kluiwh Seed Powder
- 2 Eggs
- 1 Tbsp Water
- 1 pinch Nutmeg
- Salt, To Taste
- Sugar, To Taste
- Beef Powder, To Taste
- Pepper, To Taste

Method

1. Par boil kluiwh 5 minute, soak in cold water, set a side.
2. Mix rendang paste, cooking oil and coconut milk in sauce pan, saute until fragrant then add boiled kluiwh, seasoning with salt, beef powder, sugar. Cook until nice caramelised.
3. For the lasagna sheets mix flour, kluiwh seeds powder, eggs, water in a bowl. Kneading 5-10 minute, then resting 20 minute. Roll the dough 1mm thick and 10cm x 20cm.
4. For the cheese mix milk, cooking cream, cheddar & parmesan cheese in sauce pan. Seasoning with salt, sugar, nutmeg, white pepper. Thickened with beure marrie.
5. Plating the lasagna, add mozarella on top, set oven 180°C for 30 minute.

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RECIPE BACKGROUND (50 – 100 WORDS)

Kluiwh is one of the local products, usually consumed when there is a thanksgiving event as a side dish for the tumpeng. In this modern era, i want to promote kluiwh products so that they have more selling value and can be combined with contemporary products that are liked by the younger generation. By utilizing the flesh of the kluiwh fruit and its seeds as ingredients for making lasagna.

Later this product is expected to be able to compete in today's digital era. Take advantage of online platforms by selling fresh products or frozen.

APPROVAL TABLE (filled by advisor)

CHECK LIST	POINTS	APPROVAL
WASTE MANAGEMENT	20	✓
PROCESSING METHOD	20	✓
UNIQUE INGREDIENTS	20	✓
PRODUCT OUTLOOK	20	✗
HEALTH & NUTRITION	15	✗
NEW MODIFICATION	5	✓
TOTAL		

*approval min. 50 points

NOTES (filled by advisor)

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Figure 31. Approved and Revised Recipe

2.4 Product Processing Sequence Using Flowchart

2.4.1 Kluwih Seeds Dehydrator Process

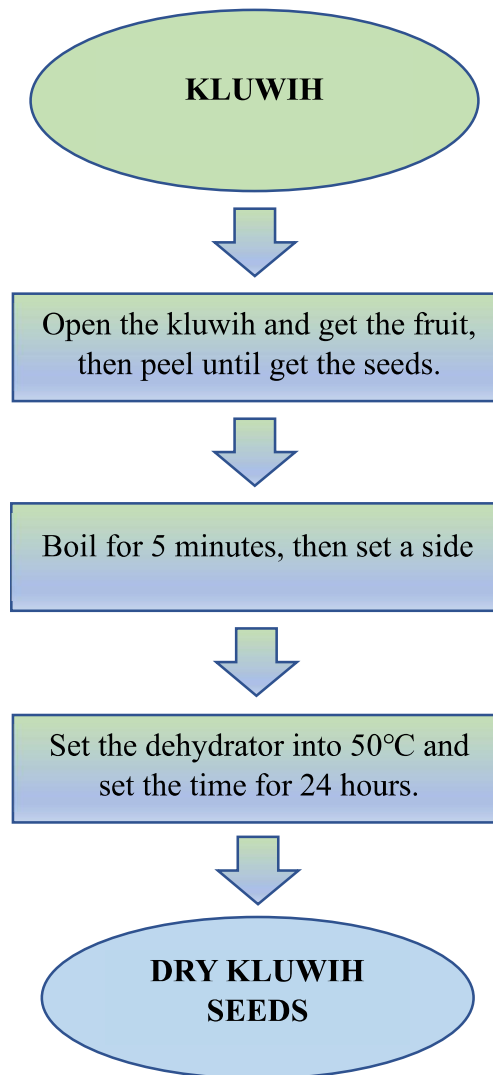


Figure 32. Kluwih Seeds Dehydrator Process

2.4.2 Lasagna Sheet From Kluwih Flour

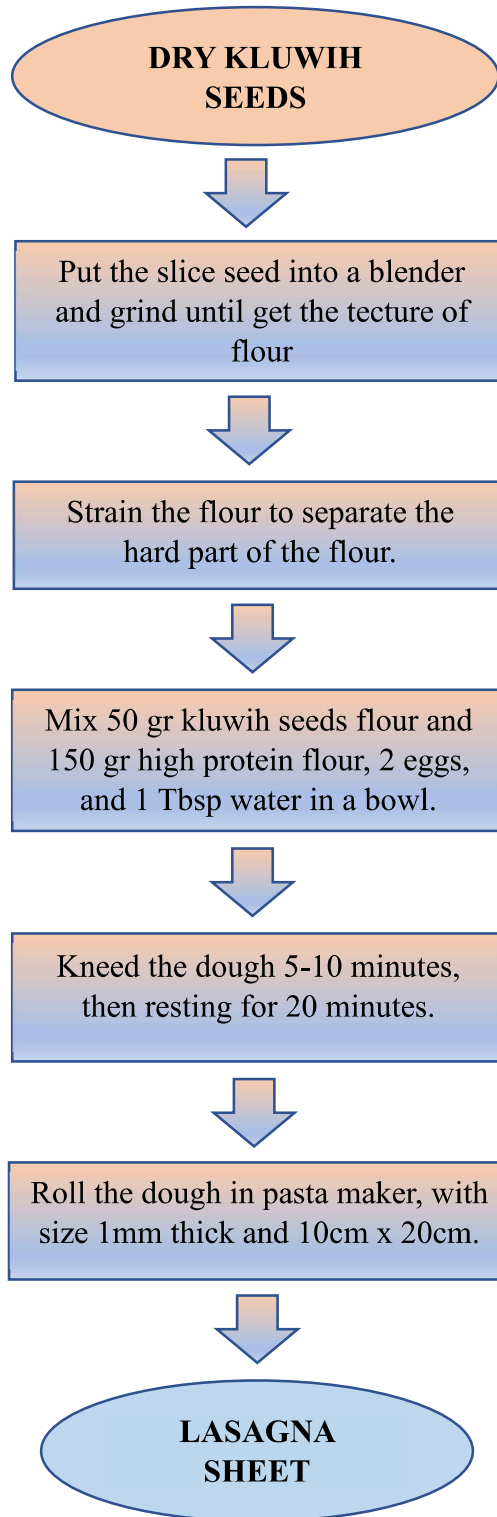


Figure 33. Lasagna Sheet Process

2.4.3 Rendang Paste

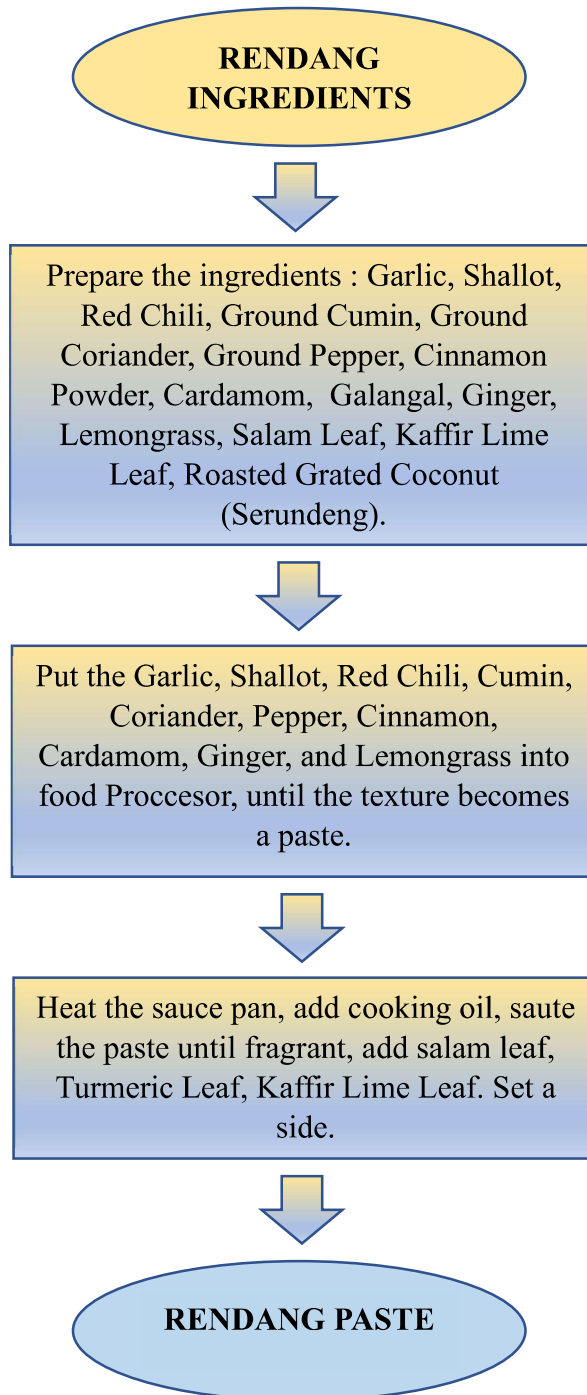


Figure 34. Rendang Paste Process

2.4.4 Rendang Kluwih

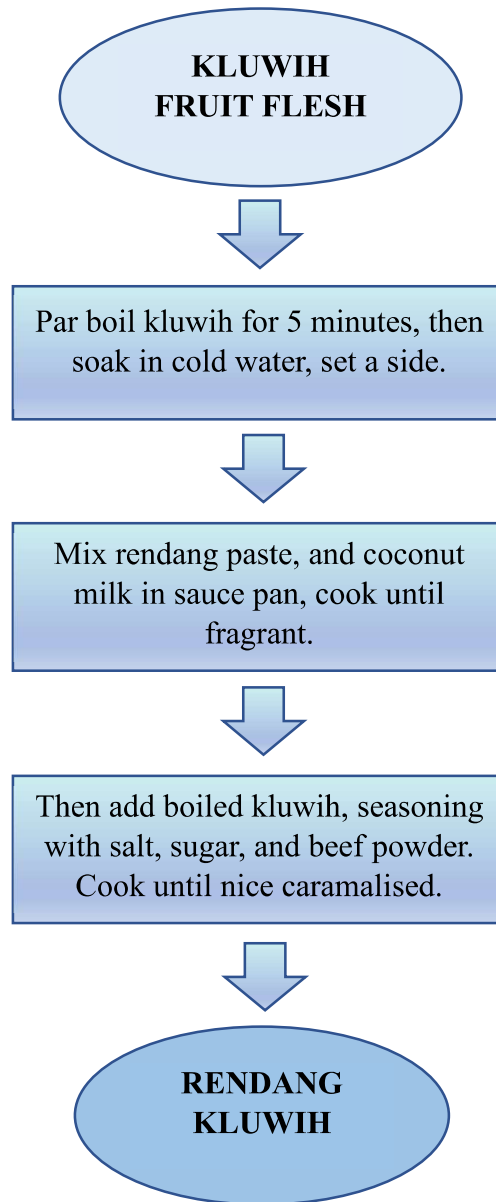


Figure 35. Rendang Kluwih Process

2.4.5 Cheese Sauce

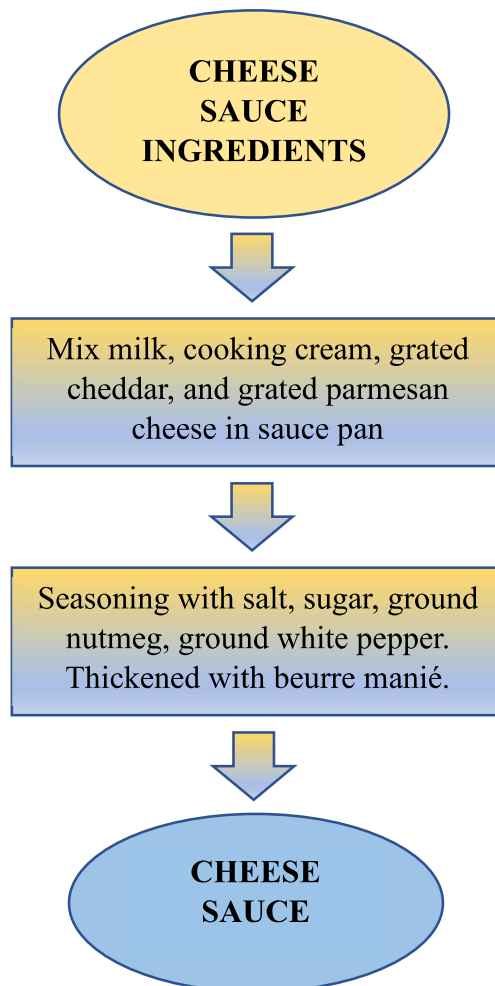


Figure 36. Chesse Sauce Process

2.4.6 Platting The Lasagna

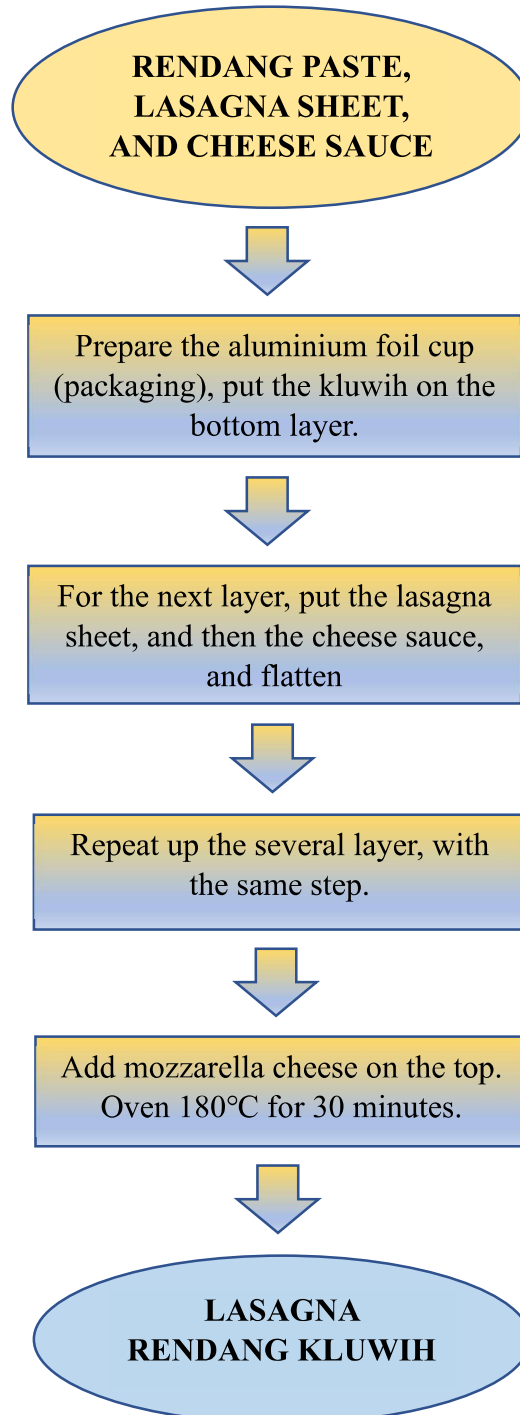


Figure 37. Platting Process

2.5 Product Processing Method with Picture

1. Par boil kluwih 5 minutes, soak in cold water, set a side.



Figure 38. Boiling Kluwih

2. Mix rendang paste, cooking oil and coconut milk in sauce pan, saute until fragrant. Add boiled kluwih, seasoning with salt, beef powder, sugar. Cook until nice caramelized.



Figure 39. Rendang Kluwih

3. Boil kluwih seeds 5 minutes, strain and then set a side.



Figure 40. Boling Kluwih Seeds

- Put the kluwih seeds in to dehydrator, set temperature 50°C for 24 hour. Until dry enough to grind to make flour.



Figure 41. Dehydrating Kluwih Seeds

- Grind the kluwih seeds. Then sifter to remove the rough part.



Figure 42. Grinding Process

- For the lasagna sheets mix flour, kluwih seeds powder, eggs, water in a bowl. Kneading 5-10 minute, then resting 20 minutes.



Figure 43. Lasagna Sheet Dough

7. Roll the dough 1mm thick and 10cm x 20cm.



Figure 44. Rolling The Dough

8. For the cheese mix milk, cooking cream, cheddar & parmesan cheese in sauce pan. Seasoning with salt, sugar, nutmeg, white pepper. Thickened with beurre manié



Figure 45. Cooking Cheese Sauce

9. Plating the lasagna, add mozarella on top, set oven 180°C for 30 minutes.



Figure 46. Oven Process