

## CHAPTER 2

### PRODUCT OVERVIEW

#### 2.1. Description of Ingredients

##### 1. Carp Scales : Main Ingredients



Picture 1. Carp Scales

##### 2. Shallot : Aromatic Ingredients



Picture 2. Shallot

### 3. Garlic : Aromatic Ingredients



Picture 3. Garlic

### 4. Ginger : Aromatic Ingredients



Picture 4. Ginger

5. Turmeric : Aromatic and Food Coloring



Picture 5. Turmeric

6. Coriander Powder : Seasoning



Picture 6. Coriander Powder

7. Salt : Seasoning



Picture 7. Salt

8. Sugar : Seasoning



Picture 8. Sugar

9. Pepper : Seasoning



Picture 9. Pepper

10. Water : for ground spices and boil the scales



Picture 10. Water

11. Lime Leaves : Aromatic



Picture 11. Lime Leaves

12. Lime : to remove the fishy smell



Picture 12. Lime

13. Coarse Salt : to remove mucus



Picture 13. Coarse Salt

## **2.2.The Utensil Used During The Processing**

1. Kitchen Scales : Weighing Ingredients



Picture 14. Kitchen Scales

2. Mixing Bowl : Mixing the ingredients



Picture 15. Mixing Bowl

3. Blender : Grind the spices



Picture 16. Blender



4. High Pressure Cooker : Soften the texture of the scales



Picture 17. High Pressure Cooker

5. Knife : Cutting and prepare the ingredients



Picture 18. Knife

6. Cutting Board : Place mate while cutting ingredients



Picture 19. Cutting Board

7. Spatula : Mixing the ingredients



Picture 20. Spatula

8. Measuring Cup : Measuring Water



Picture 21. Measuring Cup

9. Oven : Bake the scales



Picture 22. Oven

10. Strainer : to strain the fish scales



Picture 23. Strainer

11. Tray



Picture 24. Tray

## **2.3.Recipe**

### **2.3.1.Approved Recipe**

Recipe Name : Baked Carp Scales Crisps

Yield : 3-5 portion

Main Ingredients : 250 gram Carp Scales

Ingredients :

- 100 gram shallot
- 40 gram garlic
- 40 gram ginger
- 15 gram turmeric
- 15 gram coriander powder
- 20 gram salt
- 25 gram sugar
- 1 tsp pepper
- 1050 water
- 25 lime leaves
- 2 pcs lime
- 30 gram coarse salt

Method :

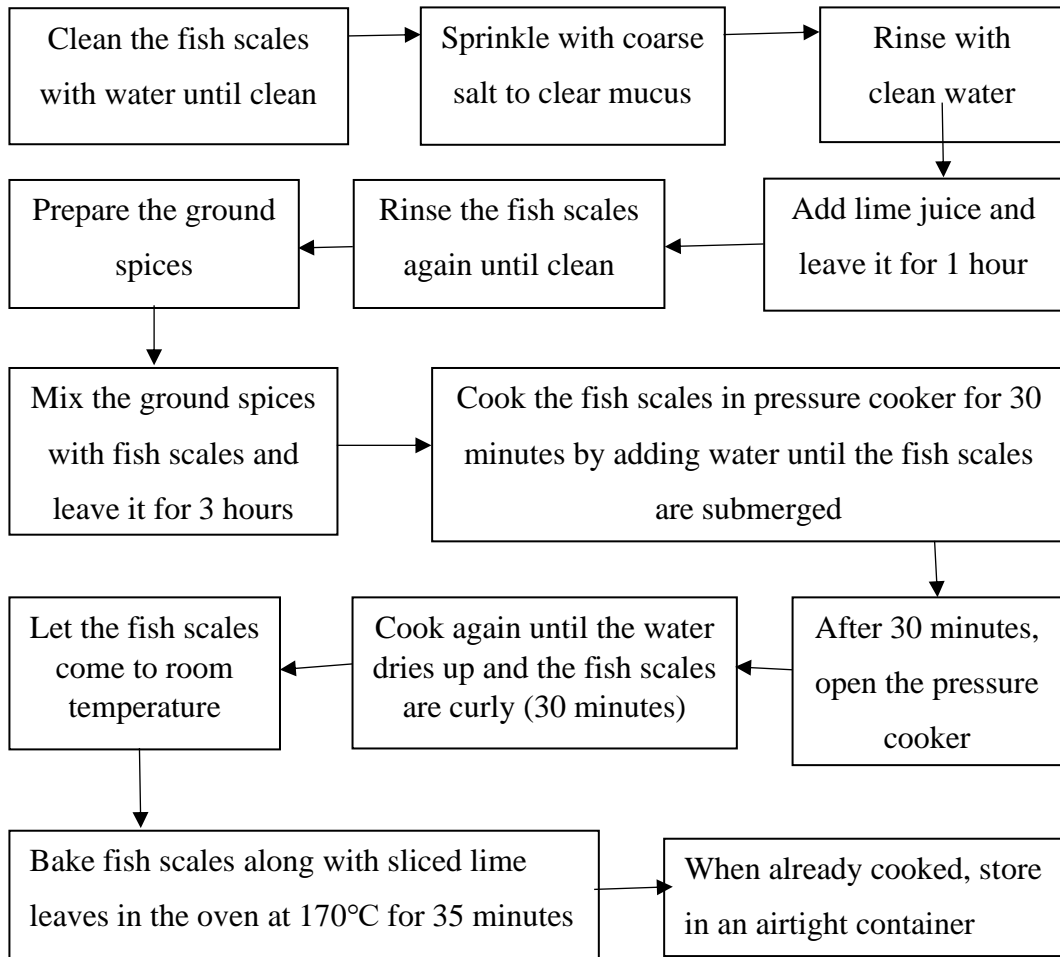
1. Clean the fish scales with water until clean
2. Sprinkle with coarse salt to clear mucus
3. Rinse with clean water
4. Add lime juice and leave it for 1 hour
5. Rinse the fish scales again until clean
6. Prepare the ground spices consisting of shallot, garlic, ginger, turmeric, coriander powder, salt, sugar, pepper. Puree using blender with 50ml of water
7. Mix ground spices with fish scales and leave for 3 hours. Set aside 1-2 tablespoons of ground spices.

8. Cook the fish scales in a pressure cooker for 30 minutes by adding water until the fish scales are submerged.
9. Drain the fish scales and let it come to room temperature
10. Mix again the fish scales with 1-2 tablespoons of ground spices
11. Bake fish scales along with sliced lime leaves in the oven at 170°C for 35 minutes

### **2.3.2.Revised Recipe**

- 250 gram Carp Scales
- 70 gram Shallot
- 30 gram garlic
- 30 gram ginger
- 10 gram turmeric
- 5 gram coriander powder
- 14 gram salt
- 18 gram sugar
- 1/2 tsp pepper
- 2 lime
- 20 lime leaves
- Water
- 20 gram Coarse salt

## 2.4.Flowchart



Picture 25. Flow Chart

## 2.5.Product Processing Method

1. Clean the fish scales with water until clean



Picture 26. Clean the Fish Scales

2. Sprinkle with coarse salt to clear mucus



Picture 27. Sprinkle Coarse Salt



3. Rinse with clean water



Picture 28. Rinse with Clean Water

4. Add lime juice and leave it for 1 hour



Picture 29. Add Lime Juice

5. Rinse the fish scales again until clean



Picture 30. Rinse Again

6. Prepare ground spices consisting of shallot, garlic, ginger, turmeric, coriander powder, salt, sugar, and pepper. Puree using a blender with 50ml water.



Picture 31. Prepare the Ground Spices

7. Mix the ground spices with fish scales and leave for 3 hours.



Picture 32. Mix the Ground Spices with Fish Scales

8. Cook the fish scales in a pressure cooker for 30 minutes by adding water until the fish scales are submerged (+- 1 liter)



Picture 33. Cook the Fish Scales in Pressure Cooker

9. After 30 minutes, open the pressure cooker and cook again until the water dries up and the fish scales are curly (30 minutes)



Picture 34. Cook Again Until the Water Dries Up

10. Let the fish scales come to room temperature



Picture 35. Let the Fish Scales Come to Room Temperature

11. Bake fish scales along with sliced lime leaves in the oven at 170°C for 30 minutes



Picture 36. Bake the Fish Scales

12. When already cooked, store in an airtight container



Picture 37. Store in An Airtight Container