

CHAPTER 2

INGREDIENTS AND UTENSILS OVERVIEW

2.1 DESCRIPTION OF MATERIALS TO BE USED.

2.1.1 The material for the Dendeng

1. Cakalang (Main Ingridient)



Figure 1. Cakalang

2. Smoke Cakalang for smoky flavour



Figure 2. Smoke Cakalang

3. Lime to get rid of the fishy smell



Figure 3. Lime

2.1.2 The material for the Ground spices and the dough

1. Flour used for a body and keep it from breaking easily when finished from the oven



Figure 4. Flour

2. Eggs to put all the ingredients together



Figure 5. Eggs

3. Garlic to give it a savory taste



Figure 6. Garlic

4. Ginger to give aromatic flavour



Figure 7. Ginger

5. Turmeric to add taste and aroma



Figure 8. Turmeric

6. Galangal to add taste and aroma



Figure 9. Galangal

7. Chili to add spicy flavour

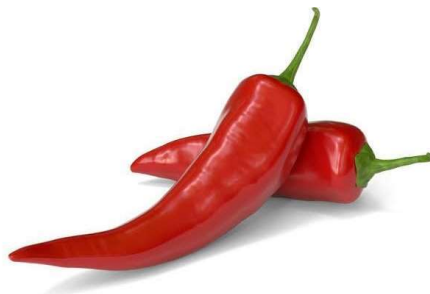


Figure 10. Chili

2.2 THE TOOLS USED DURING THE PROCESING

2.2.1 The tools used during the processing

1. Food blender

Food blender To make fine spices.



Figure 11. Food Blender

2. Oven

Oven is used to dry Dendeng



Figure 12. Oven

3. Baking paper

Baking paper is used so that when in the oven it doesn't stick to the tray



Figure 13. Baking Papper

4. Tray

Tray used to bake



Figure 14. Tray

5. Non stick pan

Non stick pan For sauteing ground spices and cooking skipjack



Figure 15. Pan

6. Stove

Stove used to cook the ground spices



Figure 16. Stove

7. Bowl

Bowl used for marinated the fish and put the all ingredients



Figure 17. Bowl

8. Spatula

Spatula used for stir and mix the all ingredient



Figure 18. Spatula

9. Knife

Knife used for fillet the fish



Figure 19. Knife

10. Cutting Board

Cutting Board for fillet the fish



Figure 20. Cutting Board

11. Spoon

Spoon used for take the ingredients, taste, and peel the ginger, turmeric, and galangal.



Figure 21. Spoon

2.3 APPROVED AND REVISED RECIPE

Recepe Name : Dendeng Cakalang
Yield : 4 portion
Main ingredients : Smoke and fresh cakalang

Ingredients :

- 200g Smoke cakalang
- 200g Fresh Cakalang
- 200g seasoned flour
- 2 whole egg
- 8 garlic clove
- 6g ginger
- 4g turmeric
- 6g galangal
- 10g chili
- Seasoning

Method :

1. Prepare smoked skipjack tuna that has been finely shredded
2. Steam skipjack until cooked and shredded
3. Stir-fry over low heat to dry resembling the texture of smoke skipjack
4. Puree garlic, ginger, turmeric, galangal, and chili.
5. Saute the ground spices until fragrant
6. Mix the shredded skipjack, seasoned flour, eggs, and finely cooked spices
7. Stir and add seasoning according to taste
8. Put in oven at 150 degrees until dry
9. Shape like an omelette and fry until dry.

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Advisor name : Michael Valent
Date and time submission :

RECIPE BACKGROUND (50 – 100 WORDS)

I chose this recipe because the main ingredient is skipjack tuna and if we look at the city of Manado, skipjack tuna is the best commodity and the biggest income for most Manado residents. In Manado, many skipjack tuna are thrown away because of the fish delivery process and the factory does not want to accept fish that are defective due to shipping and are usually thrown away immediately. However, the fish can still be consumed and processed into tuna jerky.

APPROVAL TABLE (filled by advisor)

CHECK LIST	POINTS	APPROVAL
WASTE MENEAGEMENT	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)

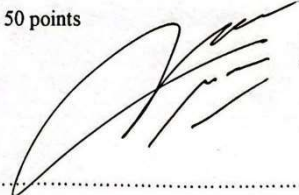
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INTERNASIONAL
CUISINE ARTS GASTRONOMY BAKING & PASTRY ARTS

CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT SENSORY TEST

DATE : 5 September 2022
NAME : Kimi Michael Adolf Dapu
NIM : 2074130010071
PRODUCT : Dendeng cakalang
ADVISOR : Michael Valent, A.Md. Par

PANELIST	SIGHT	SMELL	TEXTURE	TASTE	TOTAL
Panelist 1	X	√	√	√	√
Panelist 2	√	√	√	√	√
Panelist 3	√	√	√	√	√
Panelist 4	X	X	X	X	X
Panelist 5	X	√	X	√	X
Panelist 6	X	√	√	√	√
Panelist 7	√	√	√	√	√
Panelist 8	√	X	√	√	√
Panelist 9	√	√	√	√	√
Panelist 10	X	√	X	X	X

NOTES :

- I don't really like with the sight, it doesn't like dendeng
- Kebaharuannya kurang karena dendeng ikan sudah banyak
- Sepertinya sudah ada yg membuat dan di jual di e-commerce
- Produk sudah ada di ecommerce mungkin bisa dimodig dengan bahan lain yang lebih spesifik dan belum pernah dipasarkan org lain
- Kurang asin, kurang tipis, kurang pedas, dan sudah ada yang jual di marketplace
- It just has a very strong fishy smell, taste wise can be a little stronger on the spices
- Texture a bit too dry



2.4 PRODUCT PROCESSING FLOWCHART

2.4.1 Cakalang Processing Flowchart

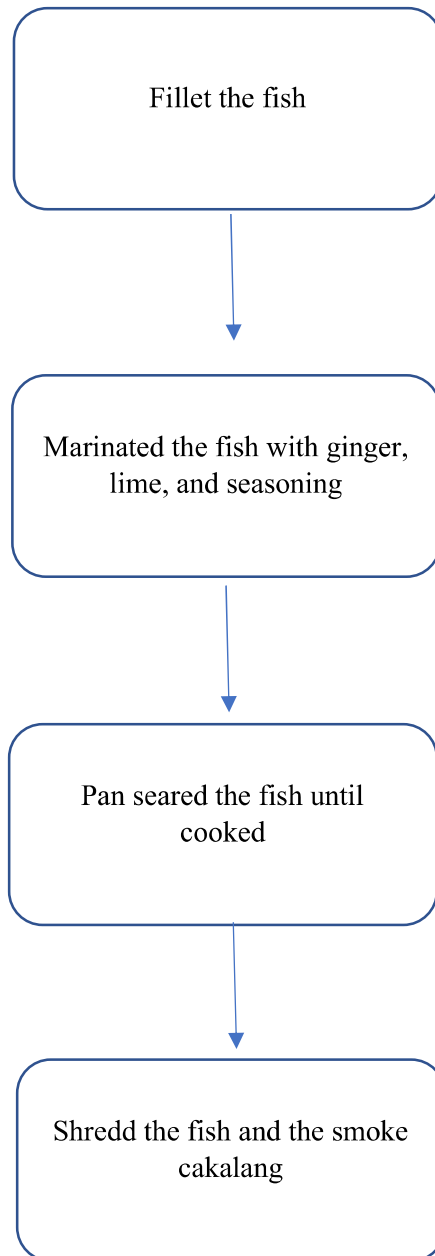


Figure 22. Flowchart Processing Cakalang

2.4.2 Ground Spices Flowchart

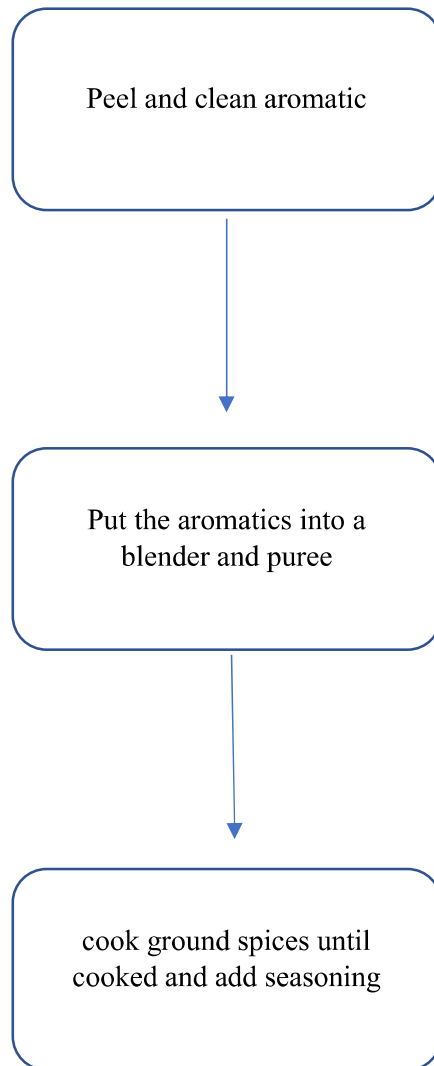


Figure 23. Flowchart Ground Spices

2.4.3 Dendeng Cakalang Flowchart

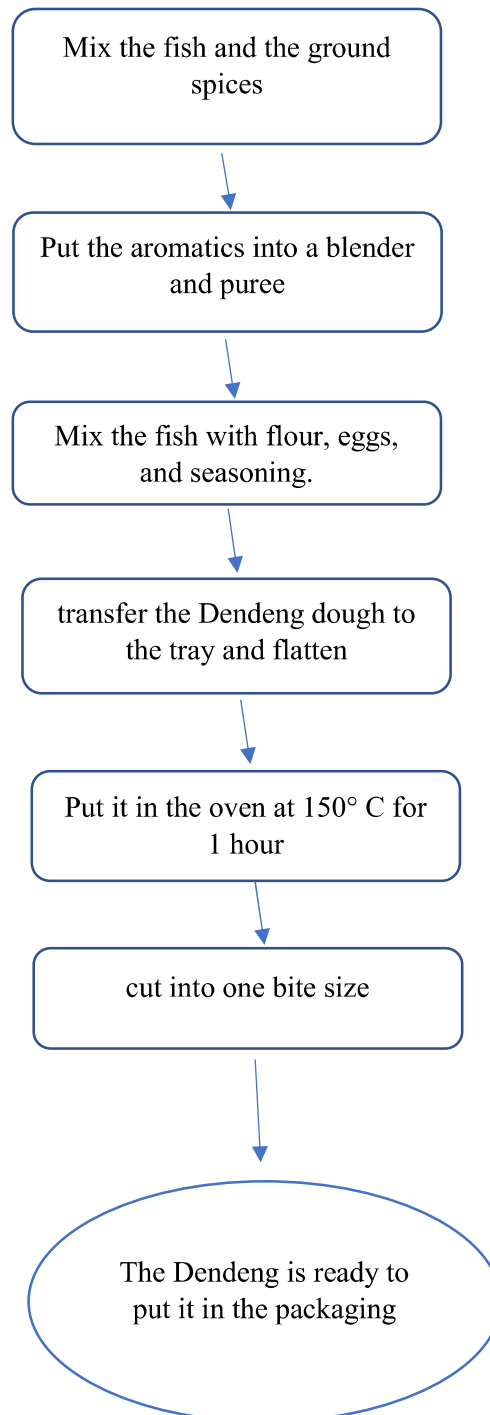


Figure 24. Flowchart Dendeng Cakalang

2.5 PRODUCT PROCESSING METHOD WITH PICTURES

1. Fillet the fish



Figure 25. Fillet Cakalang

2. Marinated the fish with ginger and lime



Figure 26. Marinated Cakalang

3. Prepare and Blander the ground spices



Figure 27. Ground Spices

4. Pan seared the fish until cook



Figure 28. Pan Seared Cakalang

5. Cook the ground spices and add some seasoning



Figure 29. Saute Ground Spices

6. Shredd the cooked fish and the smoke cakalang



Figure 30. Shredded Cooked Cakalang

- Mix the fish (400g), ground spices, flour (200g), and 2 eggs



Figure 31. Mix The all Ingridients

- Transfer the Dendeng dough to the tray and flatten



Figure 32. Flatten The Dough

- Put it in the preheated oven at 150° C and cook for 1 hour or until dry



Figure 33. Cook In oven