

## CHAPTER 2

### PRODUCT OVERVIEW

#### 2.1 DESCRIPTION OF THE MATERIAL TO BE USED

##### 2.1.1 Kale Stem



Figure 1. Kale Stem

Kale Stem used as the main ingredient in Kale Stem Pesto processing.

##### 2.1.2 Turmeric



Figure 2. Turmeric

Turmeric used as the main ingredients in Turmeric Pasta

### 2.1.3 Garlic



Figure 3. Garlic

Garlic used to give the aroma and taste

### 2.1.4 Shallot



Figure 4. Shallot

Shallot used to give the aroma and sweet taste

### 2.1.5 Chilli Flakes



Figure 5. Chilli Flakes

Chilli Flake used to give the spicy taste

### 2.1.6 Cashew



Figure 6. Cashew

Cashew used to give a texture and nutty flavour

### 2.1.7 Lemon



Figure 7. Lemon

Lemon is used only for the liquid and give sour taste to the product

### Parmesan



Figure 8. Parmesan

Parmesan give salty and creamy taste

### 2.1.8 All Purpose Flour



Figure 9. All Purpose Flour

All purpose flour used to make pasta dough

### 2.1.9 Egg



Figure 10. Egg

Egg used to be a liquid in a pasta dough

## 2.2 THE TOOLS USED DURING THE PROCESSING

### 2.2.1 Sauce Cup



Figure 11. Plastic

Sauce Cup is used as a container for pesto sauce

### 2.2.2 Pot



Figure 12. Pot

Pot used for cooking the pasta

### 2.2.3 Knife



Figure 13. Knife

Knife used for cut the ingredients

#### 2.2.4 Cutting board



Figure 14. Cutting Board

Cutting board used as a base for cutting

#### 2.2.5 Wooden Spatula



Figure 15. Wooden Spatula

wooden spatula used to stir the sauce in the pan

#### 2.2.6 Tongs



Figure 16. Tongs

Tongs are the tool that you use to grip pasta and any other hot ingredients

### 2.2.7 Cooking Pan



Figure 17. Cooking Pan

Pans are used for cooking methods that apply high heat to produce browning, like reducing, sauteing, searing, or frying

### 2.2.8 Hand Blender

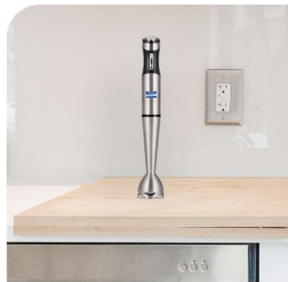


Figure 18. Hand Blender

Hand blender used to blend pesto sauce

### 2.2.9 Bowl



Figure 19. Bowl

Bowl used to separate preparation ingredients

### 2.2.10 Spoon



Figure 20. Spoon

Spoon used taste the pesto sauce

### 2.2.11 Digital Scale



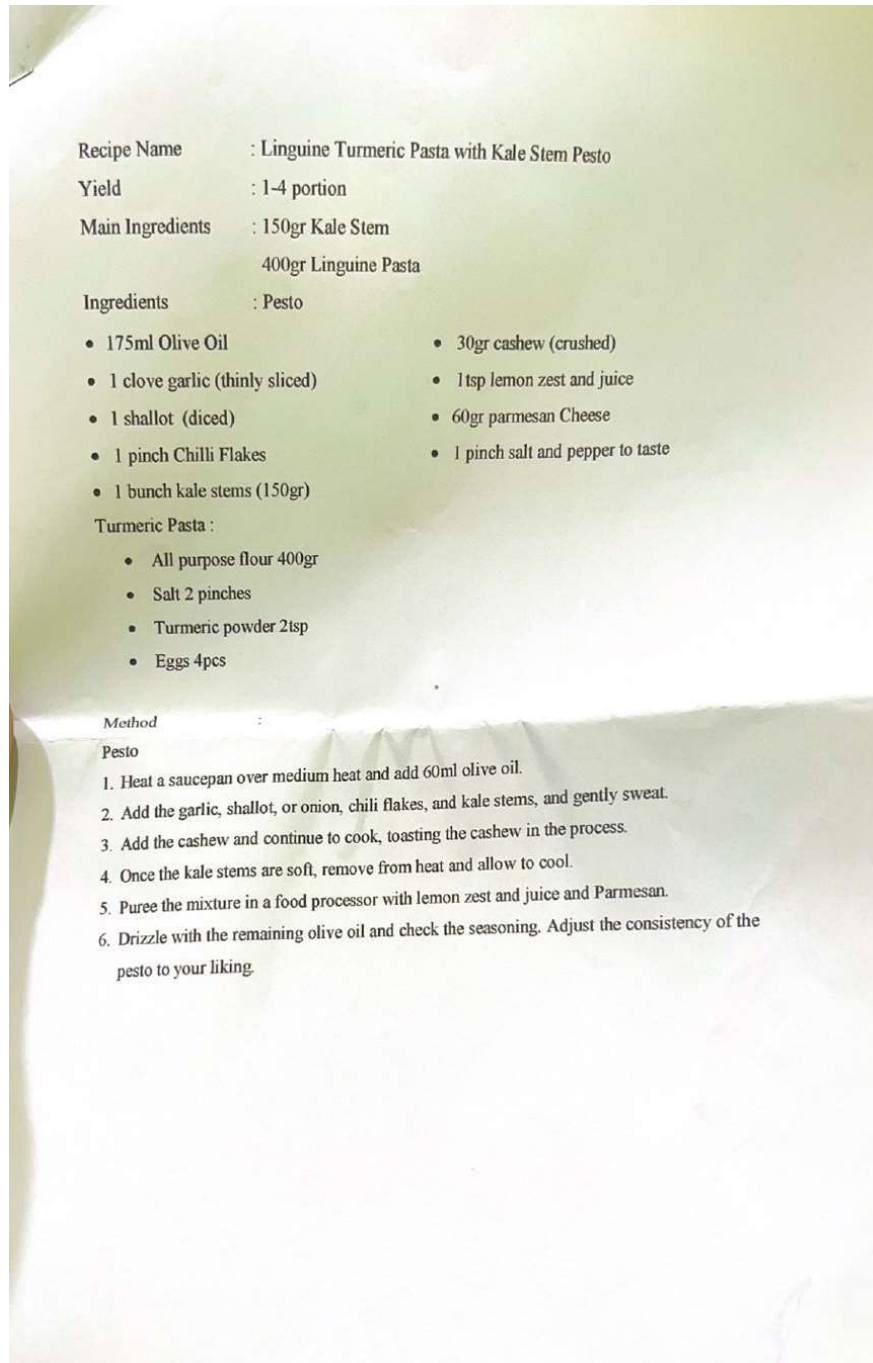
Figure 21. Digital Scale

Measure the amount of the ingredients



## 2.3 APPROVED AND REVISED RECIPE

### 2.3.1 Completed Recipe





### Pasta

Attach the dough hook to the stand mixer and add the flour, salt, eggs and turmeric powder. Mix on speed 1 for 3-5 minutes until the mixture comes together as a ball, adding a spoonful of water at a time if needed or extra flour if the dough is sticky. Alternatively you can knead by hand for 15 minutes. Wrap the dough with plastic wrap and place it in the refrigerator for 30 minutes. Attach the pasta roller accessory to the stand mixer. Divide the dough into 4 pieces and flour each side. Pass one of the pieces through the machine on speed 1 on no.0. Fold the ends towards each other and pass it through again. Continue to pass the dough through, reducing the thickness from no. 0 to 5. Alternatively you can roll the dough out with a rolling pin on a well-floured surface. Let the past sheets dry for 10 minutes on a floured work space. Attach the pasta accessory and run one sheet through on speed 1. Continue with the rest. Flour the pasta well. Alternatively you can cut the rolled dough into ribbons with the help of a pasta cutter or a knife. To cook: bring a pot of water to boil, add coarse salt and cook for 2-3 minutes.

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Date & time of submission : (filled by Academic)

**RECIPE BACKGROUND (50 – 100 WORDS)**

The idea came from a chef of mine who is an amazing chef de partie who is western chef at Casa Hotel we had kale salad on the menu and always had a bunch of kale stems. We didn't know what to do with. At night shift he made this dish and he served to us as a trainee in that hotel. Although Turmeric is native to southern Asia, it is by now diffused throughout the world and can be found in many cuisines. In the Italian gastronomy, you'll find turmeric, or curcuma, as it's known in Italian, in many pasta and risotto dishes.

**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	
<b>TOTAL</b>		<b>55</b>

\*approval min. 50 points

**NOTES (filled by advisor)**

*Chay!*

Figure 22. Completed Recipe

### 2.3.2 REVISED RECIPE

Recipe Name : Linguine Turmeric Pasta with Kale Stem Pesto

Yield : 1-4 portion

Main Ingredients : 150 gr Kale Stem  
400 gr Linguine Pasta

Ingredients :Pesto

- 175 ml olive oil
- 1 clove garlic (thinly sliced)
- 1 shallot (diced)
- 1 pinch chilli flakes
- 1 bunch kale stems
- 30 gr cashew (crushed)
- 1 tsp lemon zest and juice
- 60 gr parmesan cheese
- Salt and pepper (adjust)

Turmeric Pasta:

- All purpose flour 400 gr
- Salt 2 pinch
- Turmeric Powder 2 tsp
- Eggs 4 pcs

Method :

Pesto

1. Heat a saucepan over medium heat and add 60ml olive oil.
2. Add the garlic, shallot, or onion, chili flakes, and kale stems, and gently sweat.
3. Add the cashew and continue to cook, toasting the cashew in the process.
4. Once the kale stems are soft, remove from heat and allow to cool.

5. Puree the mixture in a food processor with lemon zest and juice and Parmesan.
6. Drizzle with the remaining olive oil and check the seasoning. Adjust the consistency of the pesto to your liking.

### Pasta

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## 2.4 PRODUCT PROCESSING SEQUENCE USING FLOWCHART

### 2.4.1 Linguine Turmeric Pasta with Kale Stem Pesto

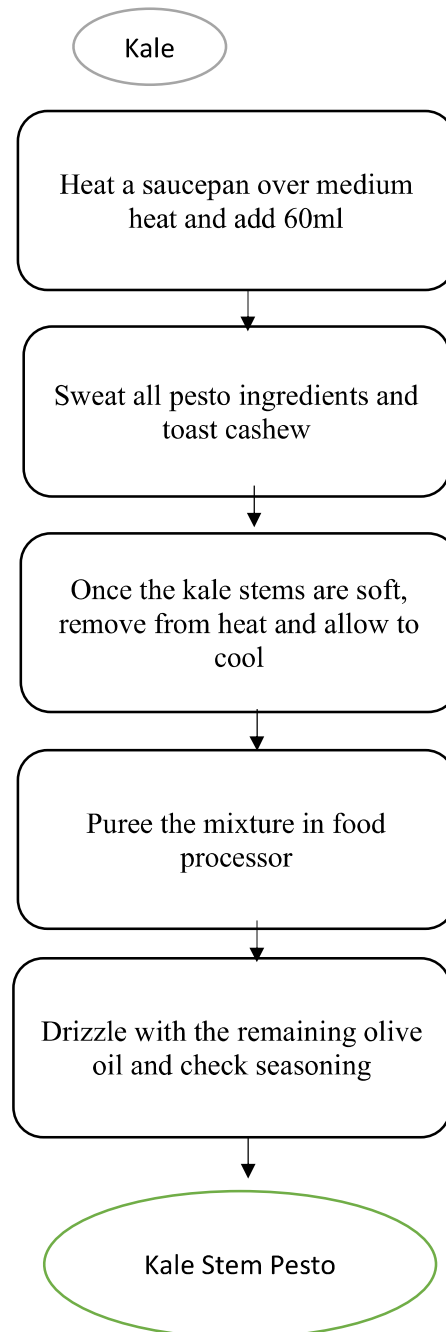


Figure 23. Flowchart of Processing Kale Stem Pesto

## Pasta Dough

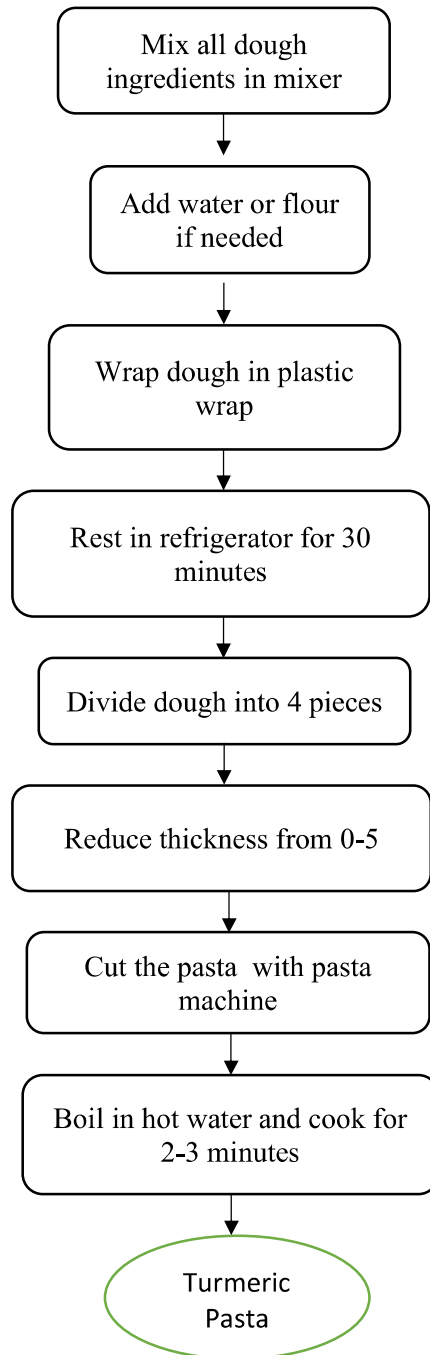


Figure 24. Flowchart of making Turmeric Pasta

## 2.5 PRODUCT PROCESSING METHOD WITH PICTURE

### 1. Prepare the ingredients



Figure 25. Pesto Ingredients

### 2. Sweat kale stems, garlic, onion, shallot



Figure 26. Sweat the ingredients

### 3. Add ingredients to hand blender



Figure 27. add ingredients to hand blender



4. Puree the mixture with lemon zest and juice and parmesan



Figure 28. puree the ingredients

5. Sautee and adjust seasoning



Figure 29. sautee the pesto and adjust seasoning

6. Add flour,salt,egg, turmeric powder



Figure 30. Prepare ingredients for pasta

7. Mix dough with mixer



Figure 31. Mix the dough

8. Wrap dough and rest 30 minutes

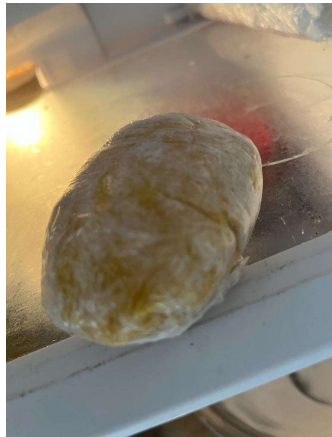


Figure 32. Resting dough

9. Divide dough into 4 pcs



Figure 33. Divide dough

**10. Reduce thickness**



Figure 34. thin the dough

**11. Cut the thin pasta dough into pasta cutter**



*Figure 35. cut pasta*

**12. Boil pasta into hot water for 2-5 minutes**



Figure 36. Boil Pasta