

## CHAPTER 2

### PRODUCT OVERVIEW

#### 2.1 Description of The Ingredients to be Used

Table 1. Ingridients List (5 Pax )

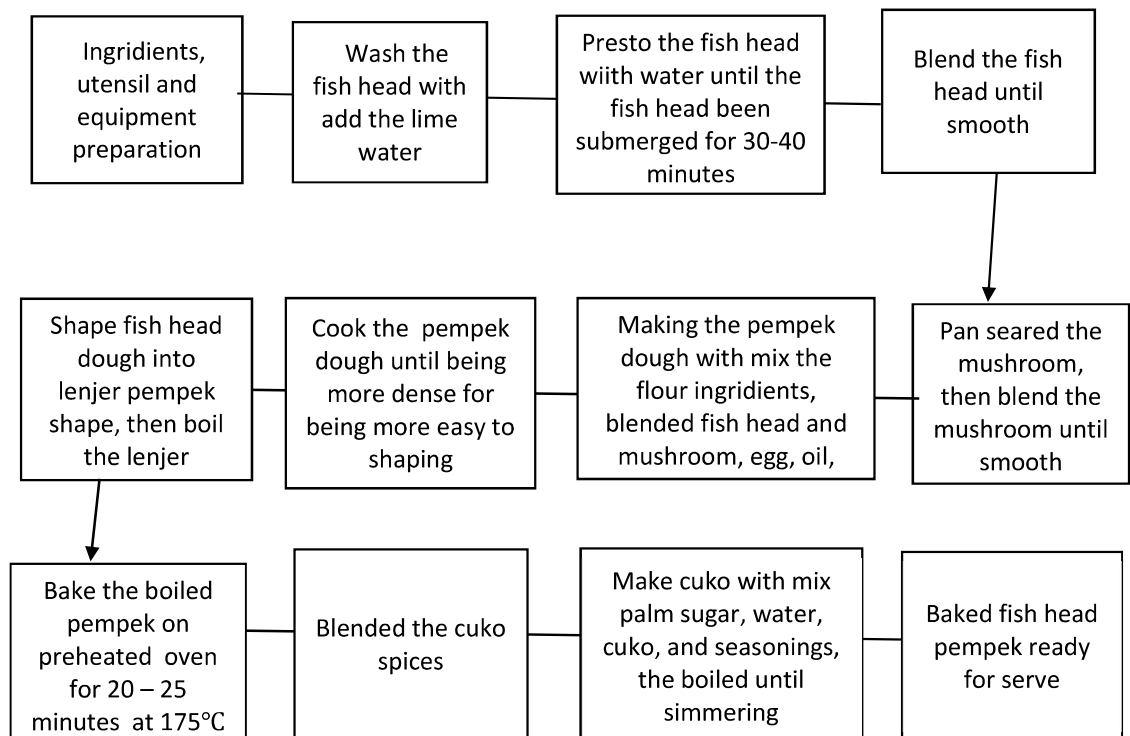
Ingridients	Quantity	Function
Carps Head	250 gr	Main ingridients
TapiocaFlour	125 gr	Pempek dough ingridients
Rice flour	30 gr	Pempek dough ingridients
All purpose flour	150 gr	Penpek Dough Ingridients
Lime	1	Clean the fish head
Champignon Mushroom	500 gr	Vegetable ingridients
Water	150 ml	Pempek dough ingridients
Egg	1	Pempek dough ingridients
Oil	1 tbsp	Pempek dough ingridients
Garlic	3 cloves	Pempek cuko ingridients
Chilli	6 pcs	Pempek cuko ingridients
Palm sugar	200 gr	Pempek cuko main ingridieents
Water	300 ml	Pempek cuko ingridients
Vinegar	1 tbsp	Pempek cuko ingridients
Salt & Pepper	As needed	Seasoning
Cucumber	250 gr	Garnish

## 2.2 The Utensil Used During The Process

Table 2. Utensil list

Utensil	Quantity	Function
Sauce pan	Medium	Making pempek cuko
Stock pan	Medium	Boiling pempek dough
Knife	Chef knife	Prepare ingredients
Hand Blender	Medium	Blend the fishhead and Spice
Strainer		Strain boil pempek
Scales		For measure ingredients
Cutting board	Medium	For cutting place
Silkcon spatula		Mixing the ingredients
Measuring spoon		Measure the ingredients

## 2.3 Product Processing Sequence Using Flowchart



## 2.4 Product processing methods with pictures

### 1. Prepare the ingredients



Figure 1. Ingridients

### 2. Prepare the utensil that will be use



Figure 2. Utensil

### 3. Clean the fish head with add the lime wate

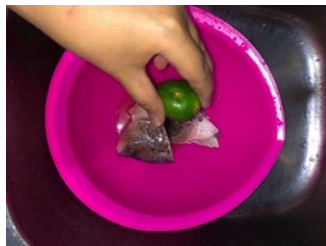


Figure 3. Wash The fish head

4. Add the clean fish head to the presto with water until the fish head been submerged



Figure 4. Fish Head Presto

5. Presto the fish head around 30 – 40 minut



Figure 5. Fish Head Presto Processing

6. Pan seared the sliced mushroom and blend until smooth



Figure 6. Mushroom Cooking

7. If the fish head was smooth, blend the fish head until get smooth texture and strain the fish bone



Figure 7. Fish Head Blending Process

8. Mix all flour ingredients for make the pempek dough



Figure 8. Flour Mixing

9. Add the blended fish head and mushroom



Figure 9. Blended fish head and mushroom mixing

10 . Add the egg and oil



Figure 10. Oil and Egg Mixing

11. Add the water little by little

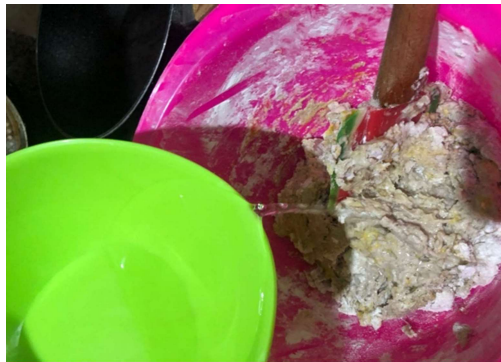


Figure 11. Water Mixing

12. Mix the dough until well blended with add the seasonings



Figure 12. Dough Mixing

13. Cook the dough in the pan until get dense texture



Figure 13. Dough Cooking

14. Shapping the pempek into lenjer pempek shape



Figure 14. Pempek Shapping

15. Boil the pempek



Figure 15. Pempek Boiling Process

16. Bake the pempek on preheated oven for 20-25 minutes at 175°C



Figure 16. Pempek Baking Process

17. Puree the chilli , and garlic for cuco sauce



Figure 17. Spices Blending

18. Add the cut palm sugar and puree chilli into sauce pan with water



Figure 18. Sugar and Spices Boiling



19. Add vinegar, salt and pepper.



Figure 19. Seasonings Added

20. Baked Fish head pempek ready for serve



Figure 20. Ready Serve Pempek