

CHAPTER 2

INGREDIENTS AND UTENSILS OVERVIEW

2.1 DESCRIPTION OF THE MATERIAL TO BE USED



Picture 1 Ingredients

1. Yeast:

Yeast usually contains microorganisms that perform fermentation and a culture medium for these microorganisms.

2. Ube:

Ingredients for make tape

3. Butter:

A yellow-to-white solid emulsion of fat globules, water, and inorganic salts produced by churning the cream from cows' milk.

4. Sugar:

Sugar is the generic name for sweet-tasting, soluble carbohydrates, many of which are used in food.

5. Vanilla flavor:

Aromatic vanilla

6. Medium protein flour:

Is milled from a combination of soft and hard wheat. Its protein content is 9.5% – 10.5%.

7. Egg:

Used for make chiffon cake

8. Emulsifier:
a food ingredient used to mix the water and fat components in a recipe.
9. Cheese:
Grated cheese for batter chiffon cake
10. Condensed milk:
For smoothing the ube tape

2.2 THE TOOLS USED DURING THE PROCESSING



Picture 2 Tools

1. Mixer:
help automate the repetitive tasks of stirring, whisking or beating
2. Spoon:
To take the sugar, emulsifier, tape
3. Fork:
To smoothing the tape

4. Small gastronome bowl:
for a place to smooth the tape
5. Spatula:
To take the batter from gastronome to cake mould
6. Bamboo bucket:
For tape fermentation
7. Banana leaf:
For placemats and tape fragrances
8. Big gastronome bowl:
To mix the batter for chiffon cake
9. Oven:
For bake the chiffon cake
10. Cake mold:
For set the cake
11. Steamer:
For steam the ube
12. Strainer:
For take the ube from steamer and filter the flour
13. Knife:
To cut the Ube

2.3 REVISED RECIPE

Tape Ube Cake

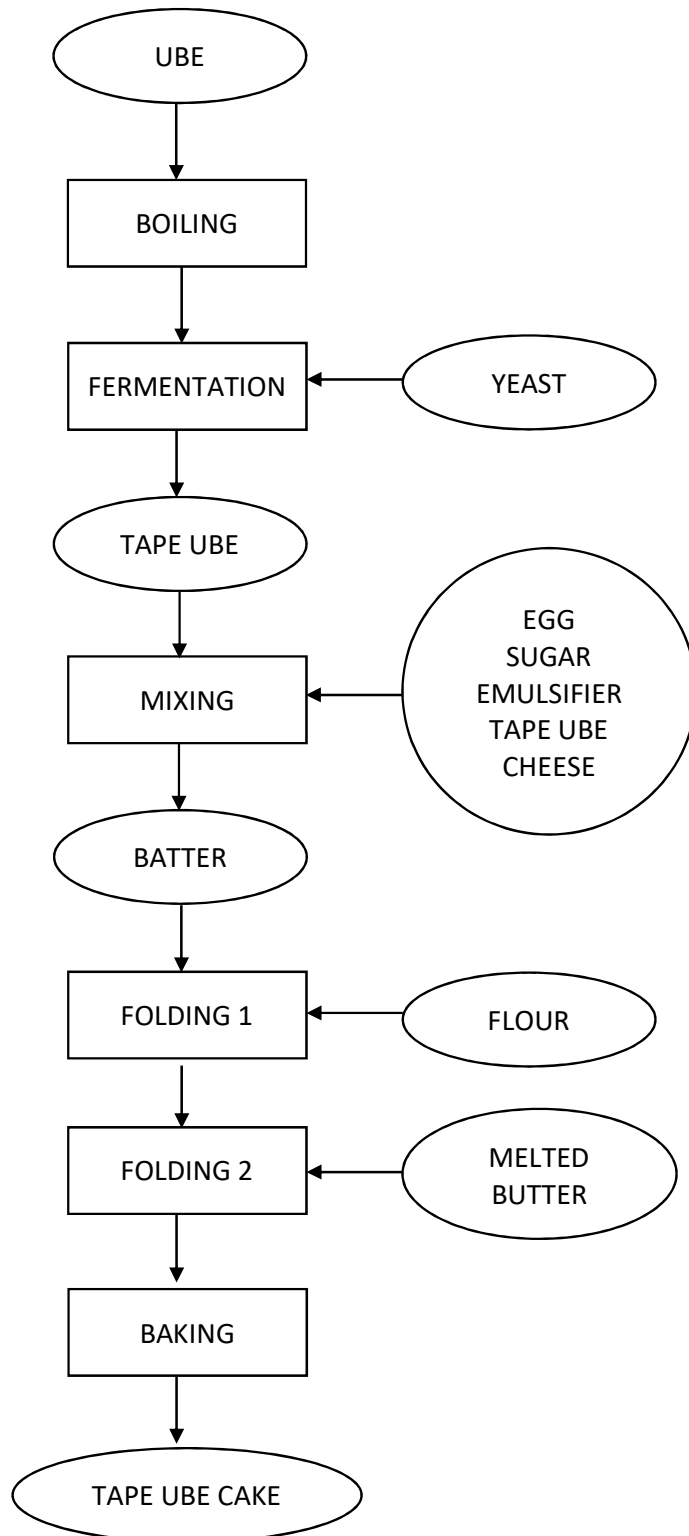
Ingredients:

- 60 gr Purple sweet potato
- 250 gr Medium protein flour
- 100 gr Sugar
- 5 gr vanilla Flavor
- 250 gr of Butter
- 300 gr Egg
- ½ tsp Emulsifier
- 2 tsp condensed milk
- Cheddar cheese

Method:

1. Cut and boiling purple sweet potato
2. Put the Purple sweet potato in strainer wait until cold
3. Then prepare the bamboo bucket with banana leaf inside, take the tape and give the yeast (wait 2-3 days)
4. Sponge cake purple sweet potato. First mixing the tape with condensed milk
5. Mix egg, sugar, emulsifier and cheese
6. Folding with flour
7. Folding with butter
8. Bake cake in 170 celcius

2.4. PRODUCT PROCESSING SEQUENCE USING FLOWCHART



2.5 THE PROCESSING PRODUCT USING PICTURE

A. Ube Fermentation

1. Peel off and cut the ube 5-10 cm



Picture 3 Peel off

2. Steam the ube until cooked for about 20 minutes. Check for doneness by pricking it with fork. If the fork comes out easily it means ube is ripe, drain the ube.



Picture 4 Boil purple sweet potato

3. Puree the tape yeast, then grind until smooth and prepare bamboo bucket



Picture 5 grind yeast

4. Wait until the ube cold



Picture 6 Cold purple sweet potato

5. Sprinkle the base using yeast tape by sifting. Arrange the ube in the bamboo bucket, then sprinkle again with yeast tape. Do it until it runs out and evenly.



Picture 7 Sprinkle purple sweet potato

6. Close the bamboo bucket tightly. Store in a warm place. Leave it for 2-3 days. This is the fermentation process. Do not open the bucket before 3 days.



Picture 8 Close with the banana leaf

B. Tape Ube Cake

1. Prepare the ingredients



Picture 9 Prepare the ingredients

2. Smash the ube with condensed milk until smooth.



Picture 10 Smashed ube

3. Break 6 egg and put 1 spoon of sp (emulsifier) and mixer until double insize



Picture 11 Mixer egg

4. Gratted the cheese



Picture 12 Gratted cheese

5. Put the smooth tape and gratted cheese into batter



Picture 13 Pour the cheese and tape

6. Put the flour with strainer and mix well (folding)



Picture 14 Folding

7. Give the melted butter into batter and folding



Picture 15 Melted butter

8. Put the batter into cake mold and bake with 170 celcius for 30 minutes



Picture 16 Bake cake

9. Cake ready to serve!



Picture 17 Ready to serve