

## CHAPTER 2

### INGREDIENTS AND UTENSILS OVERVIEW

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



*Figure 1 Ingredients for the product*

1. Kolong Kaling  
It is the main ingredients for making the Rendang Kolong kaling
2. Coconut Milk  
It is the main ingredients for making the rendang sauce
3. Vegetable Oil  
Vegetable oil is for Sautee the spices for Rendang
4. Spices  
The Spices is for making the sauce and its made with aromatic spices like cinnamon, cardamom and star anise, coriander as well as fresh aromatics including lemongrass, garlic, ginger and galangal.
5. Chili  
chili for the seasoning mixture to add spicy taste
6. Aromatics Leaves  
Lime Leaves, Turmeric Leaves, Lemongrass  
For extra flavor and aromatics for the Rendang Sauce

7. Tamarind

A bit of tamarind paste to add a little sourness to balance the sauce

8. Toasted Coconut

Kerisik Coconut is grated, toasted, then ground to a paste to add more fragrant and give a rich flavor to the sauce

9. All purpose flour

All purpose flour is the main ingredients of fresh pasta

10. Eggs

The key ingredient for adding richness and moisture to the dough

11. Olive Oil

Along with the eggs, a splash of olive oil moistens the dough and helps it come together.

12. Mushroom

Chopped Mushroom are put into the pasta filling with the chopped rendang kolang kaling

13. Chives

Chopped Chives are put into the pasta filling for extra flavor.

14. Chopped onion

Chopped onion were sauteed for the pasta rendang sauce.

15. Cooking Cream

Main ingredients for Pasta Rendang Sauce to give a creamy taste on the pasta sauce

## 2.2 THE TOOLS USED DURING THE PROCESSING



*Figure 2 Tools used for the process*

1. Knife  
The author use the knife to cut and prepare every ingredients.
2. Large Sauce Pan  
Use for making the Rendang Kolang Kaling
3. Stove  
Used for general warming or cooking our product
4. Spatula  
Use to mix, scrape, flip, or spread our ingredients.
5. Rolling Pin  
Use for flatten our fresh pasta dough.
6. Food Processor  
Use to blend, chop nicely our spices and other ingredients.
7. Cutting Board  
Place to cut every ingredients the author need.
8. Ring Cutter  
Use for cutting our pasta dough to round shape.
9. Spoon and Fork  
Use for tasting, adding more seasoning and mixing sauce etc.

## 2.3 APPROVED AND REVISED RECIPE

### Rendang Kolang Kaling

Yield : 10 portions  
Main Ingredient : Kolang Kaling

Ingredients :

(A)

- 1 kg kolang kaling
- 300 ml coconut cream
- 300 ml water
- 50 ml vegetable oil
- 25 gr ground turmeric, or 50g of fresh turmeric
- 1½ tsp ground coriander
- 1 tbsp salt

(B) to blend

- 4 candlenuts
- 12 cloves chopped garlic
- 300 gr red chili, (Serranochili/pepper)
- 1 tsp sugar
- 4 green cardamom pods
- 1½ tsp cumin seeds
- 10 cloves

(C) Seasonings and Spices

- 250 gr onions
- 50 gr ginger
- 50 gr galangal
- 4 stalks lemongrass, bashed
- 3 pieces kaffir lime leaves
- 1 piece asam keping
- 2 turmeric leaves, tied up

Method:

- Blend all the ingredients in (B), set the blend aside.
- Heat up the vegetable oil in a wok. Saute the spice paste (B) over low heat until aromatic.
- Add the coconut cream, turmeric leaves, kaffir lime leaves, asam keping and lemongrass into the wok.

- Add the kolang kaling and cook over medium heat. Bring the coconut milk to a boil.
- Once it is boiled, continue to simmer over low heat. Add water from time to time when the stew is about to dry.
- Cook until the kolang kaling absorbs the flavor of the spices thoroughly and the color turns to dark brown. It will take about three hours or less because of the kolang kaling.

### **Tortellini filled with Rendang Kolang Kaling and Mushroom**

Yield : 4-5 portions

Main Ingredient : Rendang

Kolang Kaling Ingredients :

#### **Pasta :**

- 400 gr flour
- 4 large eggs
- Rendang kolang kaling (cut into small pieces)
- 300 gr Mushrooms
- 75 gr fresh chives
- 5 ml olive oil
- ½ tsp salt

#### **Rendang Kolang Kaling's Sauce**

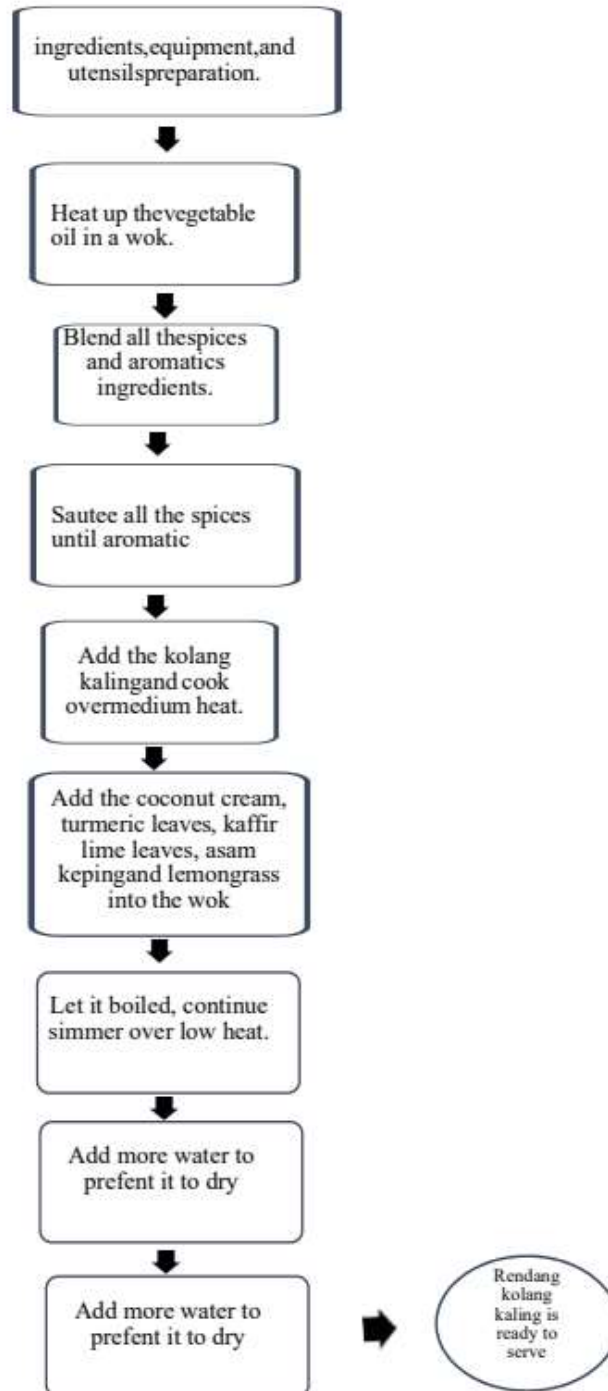
- 50 ml cooking cream
- 100ml milk
- 1 Small Onion, diced

**Method:**

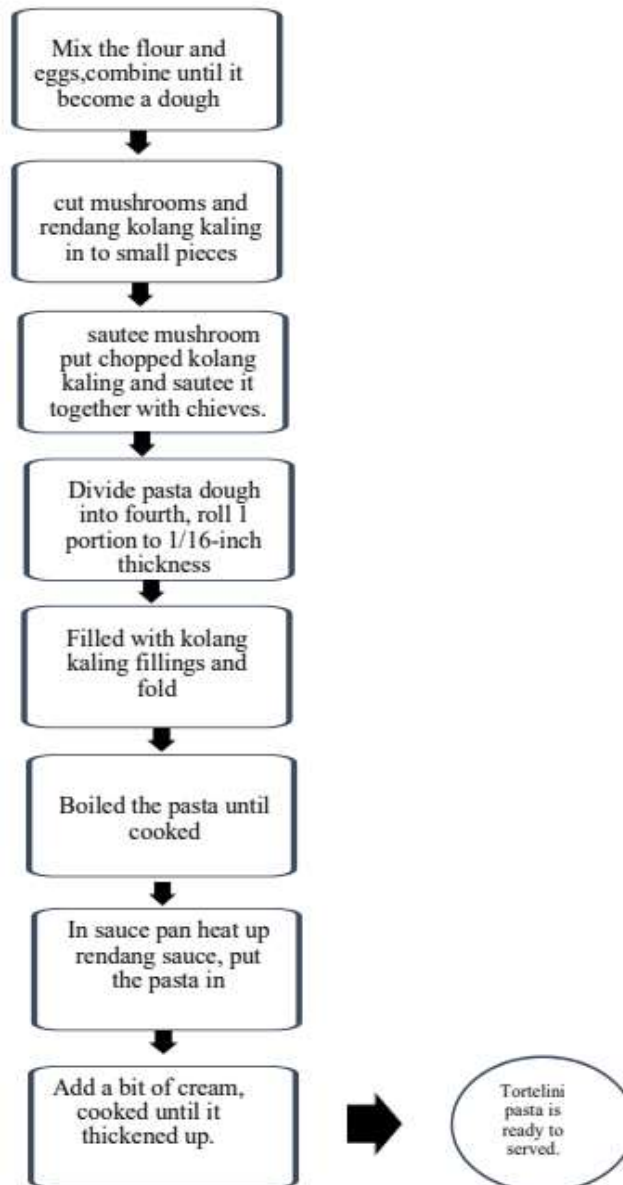
- Place flour in a large bowl. Make a well in the center. Beat the eggs, water and oil; pour into well. Stir together, forming a ball. Turn onto a floured surface then knead until smooth and elastic around 4-6 minutes, adding remaining flour if necessary to keep dough from sticking. Cover and let rest for 30 minutes.
- Preparing the fillings, cut mushrooms and rendang kolang kaling in to small pieces, sautee mushroom until its half cooked then set aside. Put chopped kolang kaling and mushroom together then add chopped chives. mix it all together. Cover and refrigerate until ready to use.
- Divide pasta dough into fourths. roll 1 portion to 1/16-inch thickness. place rounded teaspoons of filling 1 in. apart over half of pasta sheet. Fold sheet over; press down to seal. Cut into squares with a pastry wheel. Repeat with remaining dough and filling.
- Bring a soup kettle of salted water to a boil. Add ravioli. Reduce heat to a gentle simmer; cook until ravioli float to the top and are tender, 1-2 minutes. Drain.
- Making the pasta sauce, sautee onion until its browning then add rendang sauce, lastly pour the cooking cream slowly until its thicken. Add cooked ravioli and served

## 2.4 THE PROCESSING PRODUCT USING FLOWCHART

### 2.4.1 Rendang Kolang Kaling



## 2.4.2 Tortellini Pasta Filled with Rendang Kolang Kaling





## 2.5 THE PROCESSING PRODUCT USING PICTURE



*Figure 3 Ingredients for the Rendang Kolang Kaling and Pasta.*

1. Prepare all the ingredients for Rendang Kolang Kaling.



*Figure 4 Spice paste sauteed until aromatic.*

2. Until all the spices blend, Sautee the Spice Paste until aromatic.



*Figure 5 Boiled the Rendang Kolang Kaling.*

3. Add coconut water, coconut milk, and kolang kaling.



*Figure 6 Simmer the Rendang and Prepare the pasta filling.*

4. Let the Rendang Kolang Kaling simmer, while the author chopped mushroom and onion for the filling.



*Figure 7 Mushroom, onion and chopped rendang sauteed until cooked.*

5. Sautee the mushroom, onion and chopped Rendang Kolang Kaling.



*Figure 8 Mushroom, onion and chopped rendang sauteed until cooked.*

6. Let the filling cool down, make the pasta dough



*Figure 9 Mushroom, onion and chopped rendang sauteed until cooked.*

7. Rest the dough for 25-30 minutes.



*Figure 10 Pasta filled with Rendang Kolang Kaling Filling.*

- Cut the dough in to rectangle,fill the dough with Rendang Kolang Kaling Filling.



*Figure 11 Tortellini boiled until cooked and cook with the sauce.*

- Boil the Tortellini until cooked then cook it with the Rendang Sauce.



*Figure 12 Product Result in the Packaging.*

- This is the result and the packaging of the product.