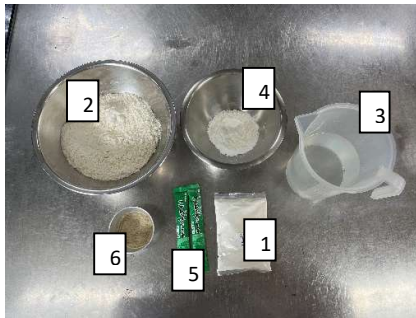


CHAPTER 2

INGREDIENTS AND UTENSILS OVERVIEW

2.1 DESCRIPTION OF THE MATERIAL TO BE USED



Picture 1 The Material for the dough

- 1) Konjac powder used to substitute egg for the takoyaki
- 2) Flour used to make dough
- 3) Mineral water used to make dough
- 4) Cornstarch used to give chewies for the takoyaki
- 5) Seaweed stock used to substitute dashi stock
- 6) Pepper for seasoning



Picture 2 The Material for the topping

- 1) Carrot used to complement
- 2) Scallion used to complement
- 3) Button mushrooms used to substitute octopus
- 4) King oyster mushrooms used to substitute katsuobushi
- 5) Cooking oil for for greasing takoyaki pan

2.2 THE UTENSIL USED DURING THE PROCESSING



Picture 3 The Tools used during the processing

1. Bowl
Bowl used to put the ingredients.
2. Knife
Knife used to cut the ingredients

3. Whisk

Whisk used to mix the dough

4. Spoon

Spoon used to take ingredients.

5. Stove

Stove used to cook.

6. Takoyaki Pan

Takoyaki Pan used to make takoyaki

7. Spatula Mini

Spatula Mini used to flip takoyaki.

8. Measuring Cup

Measuring Cup used to measure liquid

9. Cutting Board

Cutting Board used to cutting mat

10. Digital Scale

Digital Scale used to measure weight

2.3 APPROVED AND REVISED RECIPE

2.3.1 Approved Recipe

(In Appendix)

2.3.2 Revised Recipe

Recipe Name : Takoyaki Vegan

Yield : 3 portion

Main Ingredients : Konjac Powder

Ingredients :

- 200 grams of flour
- 10 grams of cornstarch
- 16 grams of seaweed stock
- 5 grams of pepper
- 25gr konjac powder
- 450 ml mineral water
- 5 ml Cooking Oil
- 5 button mushrooms, chopped
- 25 gr carrot, cut into small pieces
- 25 gr scallion, chopped
- 40 gr king oyster mushrooms

Method

1. Prepare a container large enough for the batter. Combine flour, cornstarch, stock powder, and konjac powder in a bowl. Stir for a moment, then add little by little mineral water. Then, stir again until smooth and no lumps.
2. Heat the takoyaki mold on a low heat. Put a little oil in each hole, then spread the oil using a brush over the entire surface of the hole. When the takoyaki mold is hot enough, pour the takoyaki mixture from the center hole first. After a few minutes, add the mushrooms, carrots, and scallions to each of the dough molds.
3. Use a skewer or toothpick to flip the takoyaki slightly. Pour a little flour mixture into each mold so that the takoyaki are completely round. Remove and drain when the surface of the takoyaki starts to turn golden brown.
4. Cook the king oyster mushrooms on the stove for a while then cut into thin strips for sprinkling on top. the last one, if you want you can add sauce.

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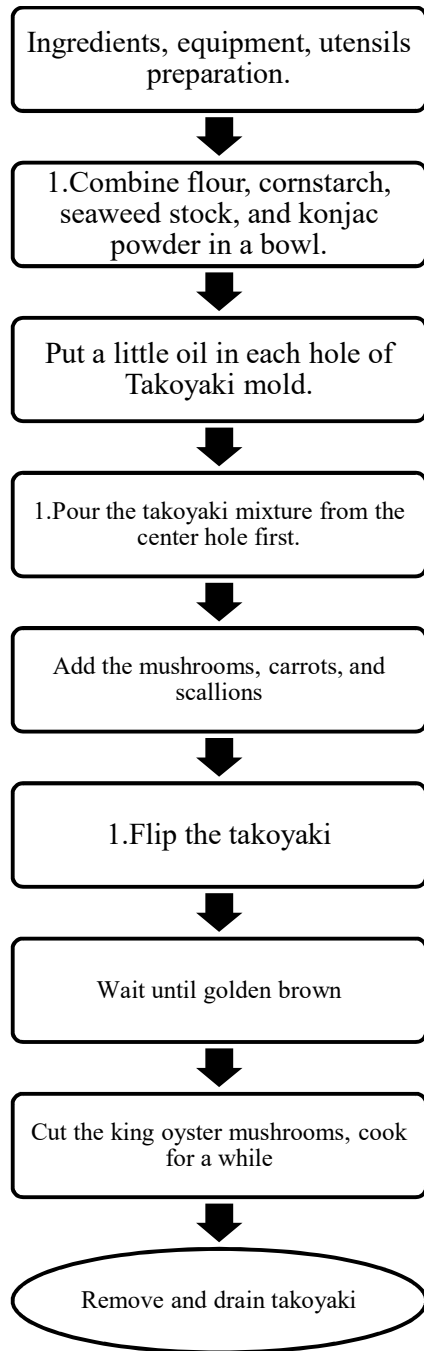
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RECIPE BACKGROUND

Nowadays, many people choose to be vegetarian, so innovation is needed so that vegan food is varied and not monotonous. For a new vegetarian it is very difficult to get used to only eating vegetables. Therefore, many people make new innovations in cooking, namely by processing flour and mushrooms so that they resemble meat for vegetarians to eat. This processed dish is certainly quite difficult to make, especially if you want a texture and taste that is more similar to meat such as chicken, shrimp, beef, etc. So here I have an idea to make vegan takoyaki. I chose takoyaki because, so far I haven't found anyone selling takoyaki but it's vegan, so I feel this is an innovation that I can develop.

NOTES

2.4 PRODUCT PROCESSING SEQUENCE USING FLOWCHART



Picture 4 Flowchart

2.5 PRODUCT PROCESSING METHOD WITH PICTURES

1. Combine flour, cornstarch, stock powder, and konjac powder in a bowl. Then add little by little mineral water.



Picture 5 Combine All in a bowl

2. Put a little oil in each hole of Takoyaki mold , then spread the oil using a brush over the entire surface of the hole.



Picture 6 Spread the oil

3. Pour the takoyaki mixture from the center hole first. Add the mushrooms, carrots, and scallions to each of the dough molds.



Picture 7 Pour The Takoyaki Mixture

4. Use a skewer or toothpick to flip the takoyaki slightly.



Picture 8 Flip The Takoyaki

5. Cut the king oyster mushrooms into thin strips and cook at the stove for a while.



Picture 9 Cook King Oyster Mushroom

6. Remove and drain when the surface of the takoyaki starts to turn golden brown.



Picture 10 Remove The Takoyaki