

CHAPTER 2

PRODUCT OVERVIEW

2.1 DESCRIPTION OF THE INGREDIENTS BEING USED



Picture 1. Ingredients

1. Dragon Fruit Skin

This will be the main ingredient in this dish and the meat substitute.

Quantity: 200 grams

2. Onion

It gives the patty a rich umami flavor and a subtle sweetness

Quantity: 50 grams

3. Carrot

This will give color and flavor to the patty. It is also an excellent source of nutrients like potassium, antioxidants, and vitamin A, among many others.

Quantity: 50 grams

4. Cheese

This will add aroma and flavor to the patty. It is a good source of calcium, an essential nutrient for healthy bones and teeth, blood clotting, wound healing, and maintaining normal blood pressure.

Quantity: 50 grams

5. Egg

This can act as the binding agent. As their proteins set, eggs bind ingredients together giving strength and stability.

Quantity: 60 grams

6. Chips

They provide bulking and binding, crispy crunchies, and moisture control to the patty.

Quantity: 50 grams

7. Flour

They can give the patty a crispy crust while also making it more solid.

Quantity: 50 grams

8. Garlic

It is an ingredient that gives us a nutritional punch and adds wonderful flavor to the patty.

Quantity: 5 grams

2.2 THE UTENSIL USED DURING THE PROCESSING



Picture 2. Tools

1. Stainless Steel Bowl

To put and mix the ingredients.

2. Stainless Steel Saucepan

To boil the dragon fruit skin.

3. Non-Stick Saute Pan

To pan-fry the patties.

4. Chopper

To mix most of the ingredients.

5. Digital Scale

To measure the ingredients that will be used.

6. Stainless Steel Knife

To chop finely chop the onion and dragon fruit skin.

7. Stainless Steel Grater

To grate the carrot and the cheese.

8. Wooden Cutting Board

To be the protective surface when chopping.

9. Plastic Spatula

To cook and flip the patties.

10. Stainless Steel Spoon & Fork

To mix and also help measure the ingredients.

2.3 APPROVED AND REVISED RECIPE

Recipe Name : DRAGON FRUIT PATTY
Yield : 8 portions
Main Ingredients : 200 gr Dragon Fruit Skin
Ingredients :

- 50gr onion
- 30gr carrot
- 20gr cheese
- 1pc egg
- 2 slices of bread
- 1tsp oregano
- ½ tsp black pepper
- ½ tsp salt
- 1tsp sugar
- 1 clove of garlic

Method

1. Soak dragon fruit skin in saltwater.
2. Rinse several times, then steam and chop it.
3. Preheat the oven to 200°C.
4. Finely chop the onion.
5. Grate the carrot and cheese.
6. Beat the eggs, and tore the bread into small pieces.
7. Mix all the ingredients into the chopper except for the carrot and cheese.
8. Once mixed, move it to a bowl and put in the carrot and cheese.
9. Stir until it's evenly mixed, then shape into a patty.
10. Place on a baking sheet lined with parchment paper and greased with margarine.
11. Put it in the preheated oven, bake for 20 minutes on top and bottom or until cooked.

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Advisor Name : Hilda Tjahjani Iskandar
Date & time of submission : (filled by Academic) 1 April 2022 / 17.40.

Picture 3. Approved Recipe

RECIPE BACKGROUND (50 – 100 WORDS)

So, I made this recipe because I was interested in using fruit as my new product and dragon fruit came to my mind. Then, I just need to think about what to make and I thought about my favorite dishes. Burger was one of them, however, people already found and made dragon fruit as the burger bun. So, I thought about making it the patty.

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	✓
TOTAL		45

Approval min. 50 points

NOTES (filled by advisor)

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 unik maybe oat
 Consider not making into patty to score product outlook

Picture 4. Approved Recipe (2)



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INTERNASIONAL
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**CULINARY INNOVATION AND NEW
PRODUCT DEVELOPMENT
SENSORY TEST**

DATE : 28 April 2022
NAME : Ken Hartanto
NIM : 2074130010040
PRODUCT : Dragon skin patty
ADVISOR : Hilda Tjahjani Iskandar, S.E., Ak., C.A., M.M.

PANELIST	SIGHT	SMELL	TEXTURE	TASTE	TOTAL
Panelist 1	√	√	√	√	√
Panelist 2	√	√	√	√	√
Panelist 3	√	√	X	√	√
Panelist 4	√	√	X	√	√
Panelist 5	X	X	X	X	X
Panelist 6	√	X	X	√	X
Panelist 7	√	√	X	√	√
Panelist 8	√	√	X	X	X
Panelist 9	X	√	√	√	√
Panelist 10	X	√	√	X	X

NOTES :

- The texture is too soft
- Asin
- Terlalu gosong,



Picture 5. Sensory Test

Recipe Name : DRAITKIN PATTY
Yield : 4 portions
Main Ingredients : 200gr Dragon Fruit Skin
Ingredients :

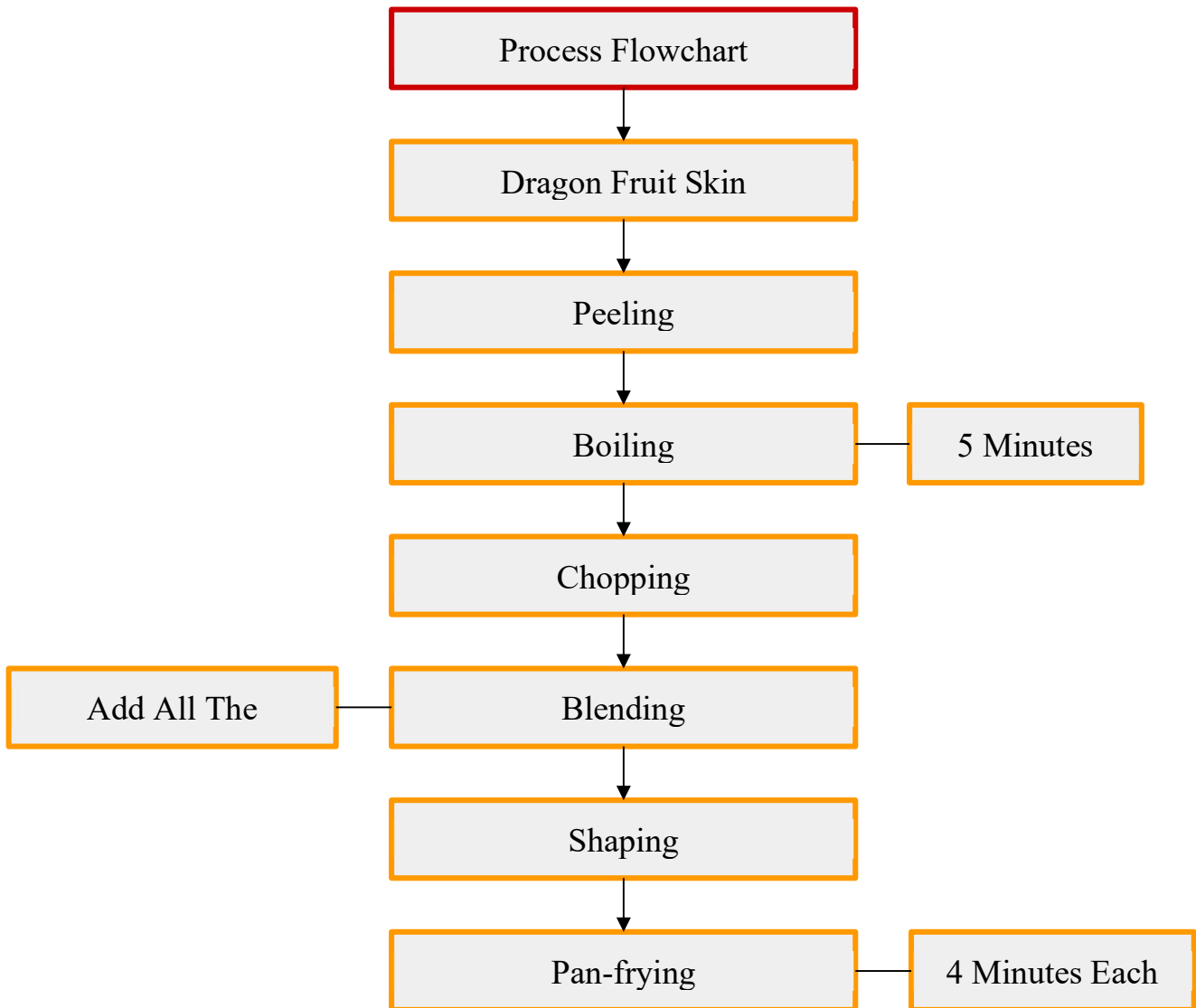
- 50gr onion
- 50gr carrot
- 50gr cheese
- 50gr flour
- 50gr chips
- 60gr egg
- 5gr garlic
- 1tsp oregano
- 1tsp black pepper
- 1tsp sugar

Method:

1. Soak the skin of the dragon fruit in salt water for 1 minute.
2. Rinse and then boil for 5 minutes.
3. Chop the onion and dragon fruit skin.
4. Grate the carrot and cheese together.
5. Crush the chips and beat the eggs.
6. Except for the carrot, cheese, and flour, combine all ingredients in the chopper. Avoid overmixing, which will result in a soft texture.
7. Once combined, transfer to a mixing bowl and combine the carrot, cheese, and flour.
8. Add the seasonings, then shape them into a patty.
9. Cook for 4-5 minutes per side on low-medium heat in a saute pan with a bit of oil.

Picture 6. Revised Recipe

2.4 PRODUCT PROCESSING SEQUENCE USING FLOWCHART



Picture 7. Flowchart Recipe

2.5 PRODUCT PROCESSING METHOD WITH PICTURES

1. Soak the skin of the dragon fruit in salt water for 1 minute.



Picture 8. Soaking Dragon Fruit Skin

2. Rinse and then boil for 5 minutes.



Picture 9. Boiling Dragon Fruit Skin

3. Chop the onion and dragon fruit skin.



Picture 10. Chopping Onion And Dragon Fruit Skin

4. Grate the carrot and cheese together.



Picture 11. Grate Carrot And Cheese

5. Crush the chips and beat the eggs.



Picture 12. Crush Chips And Beat Egg

6. Except for the carrot, cheese, and flour, combine all ingredients in the chopper. Avoid overmixing, which will result in a soft texture.



Picture 13. Before And After Mixing

7. Once combined, transfer to a mixing bowl and combine the carrot, cheese, and flour.



Picture 14. Added Carrot, Cheese, And Flour

8. Add the seasonings, then shape them into a patty.



Picture 15. Added Seasonings And Shape Into Patty

9. Cook for 4-5 minutes per side on low-medium heat in a saute pan with a bit of oil.



Picture 16. Cooking Top And Bottom Side