

CHAPTER 2

PRODUCT OVERVIEW

2.1 DESCRIPTION OF THE INGREDIENTS TO BE USED



Figure 2.1 The Material Of Food Colour

1. Beetroot to display red colour
2. Red cabbage to display purple colour
3. Carrot to display orange colour



Figure 2.2 The Material For The Cake

1. Cake flour used to flour for the cake
2. Cocoa powder is useful for giving chocolate flavour to cakes
3. Baking powder and baking powder useful for softening and expanding the cake
4. Sugar used to give sweetness for the cake
5. Buttermilk (milk + vinegar) used to substitute eggs for the cake
6. Oil used to substitute butter for the cake
7. Food colour useful for giving colour to the cake

8. Vanilla paste useful for adding fragrance to the cake



Figure 2.3 The Material For Buttercream

1. Vegan butter used to substitute butter
2. Icing sugar used to give sweetness for the buttercream
3. Lemon juice useful for adding a slightly sour taste to buttercream
4. Lemon zest used to adding fragrance to the buttercream

2.2 THE UTENSIL USED DURING THE PROCESSING



Figure 2.4 The Tools Used During The Processing



Figure 2.5 Grinder

1. Mixer
Mixer used to mix ingredients.
2. Bowl (stainless steel)
Bowl used to a place to mix all the ingredients
3. Sieve
The sieve functions to filter the flour to avoid lumps.
4. Spatula (silicon)
Spatula used to stir and mix all ingredients
5. Whisk (stainless steel)
Whisk used to stir and combine all ingredients
6. Spoon (stainless steel)
Spoon used to take ingredients
7. Oven
Oven used to bake
8. Mold (stainless steel)
Mold used to a container to accommodate the food dough to be baked
9. Digital Scales
Digital scale used to measure the amount of the ingredients
10. Grinder
Grinder used to smooth the dried beets to become powder

2.3 APPROVED AND REVISED RECIPE

VEGAN RED VELVET CAKE

RnD Project Recipe

Yield: 12 portions

Ingredients

Oil Based Food Colouring – Red

- 2kg beetroot
- 75 ml vegetable oil

Vegan Red Velvet Cake

- | | |
|------------------------------|------------------------|
| – 245 gr almond milk | – ¾ tsp salt |
| – ½ tsp vanilla paste | – 1 tsp baking powder |
| – ½ tbsp distilled vinegar | – 200 gr caster sugar |
| – 110 gr sunflower oil | – 1 tsp food colouring |
| – 200 gr plain flour, sifted | |
| – 5 gr cocoa powder | |
| – ¼ tsp baking soda | |

Vegan Buttercream

- 250 gr vegan butter
- 500 gr icing sugar
- 1 tbsp lemon juice
- Lemon zest

Method

Oil based food colouring – red

1. Peel the beet and grated it.

2. Dry the grated beet until it is completely dry, then puree using a food processor until it becomes a powder
3. Sift the powder until smooth and mix with oil until it comes together
4. Put it in the jar and food colour is ready to use

Vegan Red Velvet Cake:

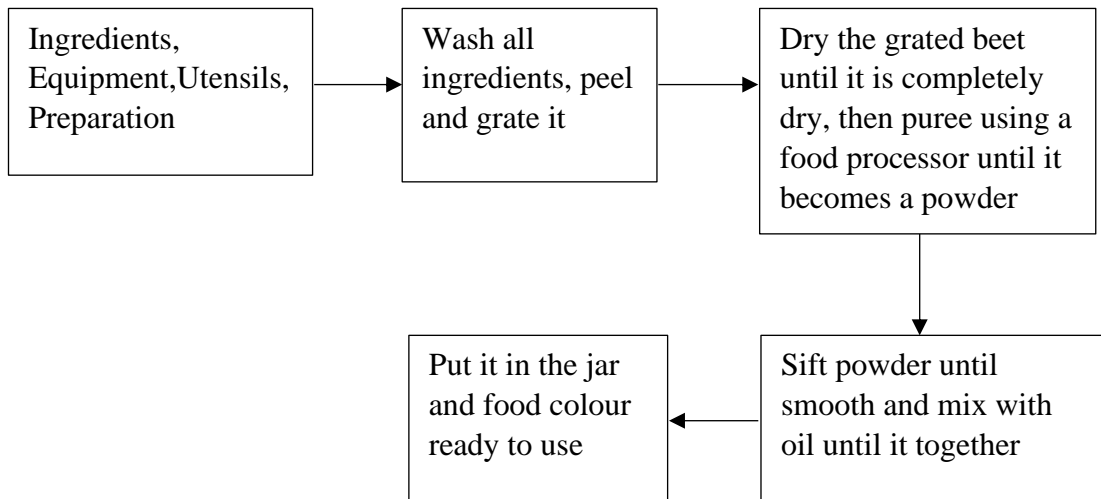
1. Mix almond milk, cider vinegar in bowl and wait for 5 minutes until thick
2. Mix caster sugar, oil, vanilla paste, and food colouring until well blended
3. Put the flour, cocoa powder, baking powder, baking soda, into a bowl and sieve. Stir everything until well blended and lump-free
4. Put the dough into the mold, bake for 30 – 45 minutes at 170 – 180 C or until not sticky.

Vegan Buttercream:

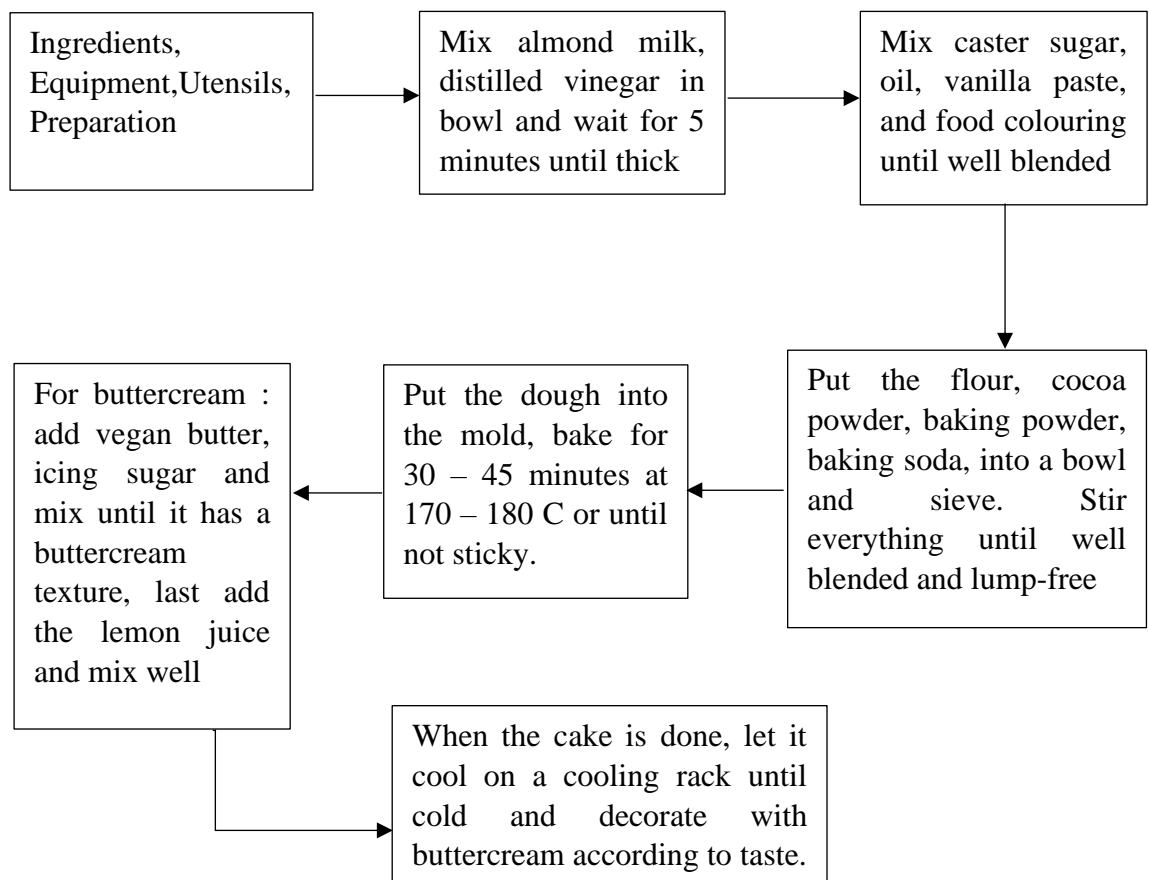
1. Add vegan butter, icing sugar and mix until it has a buttercream texture, last add the lemon juice and mix well.
2. When the cake is done, let it cool on a cooling rack until cold and decorate with buttercream according to taste.

2.4 PRODUCT PROCESSING SEQUENCE USING FLOWCHART

For Food Colouring



For the Cake



2.5 PRODUCT PROCESSING METHOD WITH PICTURES

1. FOOD COLORING



Figure 2.6 Dried Beet

- a. This is the result of grated fruit that has been dried and is ready to be mashed



Figure 2.7 Dried Beet To Grinder

- b. the dryness of the beet that you want to powder



Figure 2.8 Beet Powder

c. crushed beet powder



Figure 2.9 Add Oil

d. add oil to the beet powder



Figure 2.10 Food Coloring Ready

e. stir oil with powder until well blended

2. RED VELVET CAKE



Figure 2.11 Buttermilk

- a. Buttermilk step : mix almond milk with distilled vinegar in bowl and wait for 5 minutes until thick



Figure 2.12 Add Sugar

- b. Add caster sugar and vanilla paste and mix together



Figure 2.13 Add Dry Ingredients

- c. Add flour, cocoa powder, salt, baking powder, baking soda, and mix together



Figure 2.14 Add Colour Paste

- d. Add food colour to the dough



Figure 2.15 Add Oil

- e. The last add oil to the dough and mix until combine



Figure 2.16 Cake Batter

- f. Pour the cake batter into the mold



Figure 2.17 Bake

- g. Bake 30 – 40 minutes at 170 – 180 C or until not sticky



Figure 2.18 Vegan Cake Done

- h. Vegan red velvet has done

For buttercream



Figure 2.19 Mix All Ingredients

- i. Add vegan butter and lemon zest, mix all ingredient until combine and smooth



Figure 2.20 Add Powdered Sugar

- j. Add the powdered sugar little by little while mixing slowly.



Figure 2.21 Add Lemon Juice

- k. Add lemon juice and mix until combine



Figure 2.22 Vegan Buttercream

- l. Buttercream has done