

CHAPTER 2

INGREDIENTS AND UTENSILS OVERVIEW

2.1 DESCRIPTION OF THE INGREDIENTS TO BE USED



Figure 1 The Ingredients for the Ravioli

1. Olive oil adds fat and flavor, and makes the dough more supple
2. Dragon fruit for the coloring and vitamins
3. Flour for making the pasta dough
4. Salt to give firm texture

Filling :

1. Salt to add savory
2. Blackpepper used to give spicy for the seasoning
3. Mushroom is the main ingredients for the filling
4. Garlic spray for the aroma
5. Vegan cheese for salty taste
6. Onion for the sweet tast

2.2 DESCRIPTION OF THE UTENSIL



Figure 2 The Tools Used During The Processing

1. Hand Blender
Used to blend the dragon fruit skin
2. Sauce Pan
Used to pan seared the filling
3. Cutting Board
To cut the ingredients
4. Bowl
Used to mix the dough
5. Chef Knife
Used to cut the mushroom, onion, and cheese
6. Water Cup
To mix water and blended dragon fruit skin
7. Spatula
Used to stir and mix ingredients
8. Pairing Knife
Used too peel the dragon fruit skin

9. Spoon

Used to add the all ingredients

10. Fork

Used to mix the doug

2.3 PRODUCT PROCESSING METHOD WITH PICTURE

2.3.1 Ravioli

1. Cut in half the dragon fruit



Figure 3 Cut in half the dragon fruit

2. Peel the dragon fruit



Figure 4 Peel the dragon fruit

3. Take the dragon fruit skin (inner part)



Figure 5 Take the dragon fruit skin

4. Put the dragon fruit skin into a cup



Figure 6 Put the dragon fruit skin into the cup

5. Blend until soft and add water



Figure 7 Blend until soft and add water

6. Weigh the flour

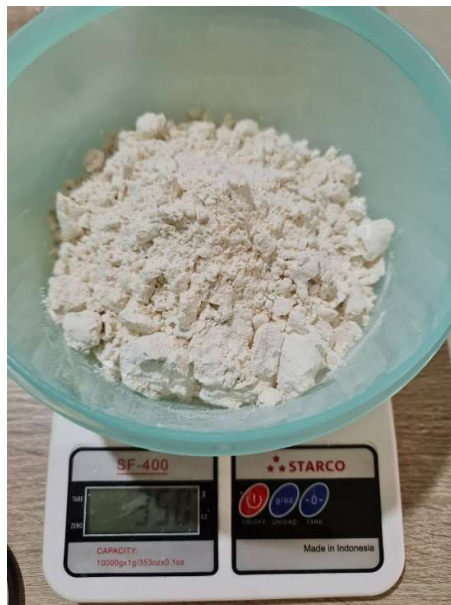


Figure 8 Weigh the flour

7. Mix the Flour with Dragon Fruit Skin Puree



Figure 9 Mix the flour with Dragon Fruit Skin Puree

8. Cut Dice For The Onion and Mushroom



Figure 10 Cut Dice For The Onion and Mushroom

9. Flatten the Dough and Cut Into Square and Add Filling



Figure 11 Flatten the Dough and Cut Into Square and Add Filling

10. Cover with Square Dough and Cook until it Cooked



Figure 12 Cover with Square Dough and Cook until it Cooked

2.3 RECIPE

Ravioli with Dragon Fruit Skin

- PASTA

350gr All purpose flour

15ml Olive oil

3gr Salt

80gr Dragon Fruit Skin

200ml Water

- FILLING

150gr Champignon Mushroom

75gr Onion

5gr Salt

5gr Blackpepper

30gr Vegan Cheese

- HOW TO MAKE

For Filling

1. Dice the mushroom & onion
2. Sautee mushroom and onion until it cooked, add seasoning and vegan cheese, mix well

For Ravioli

1. Mix all purpose flour, puree dragon fruit skin, olive oil, and salt
2. Knead until the dough is smooth & elastic
3. Roll until thin then cut into squares with an even size
4. Add in the filling, enclose with another layer of pasta skin
5. Boil water and put a tablespoon of salt

6. Cook ravioli around 2 – 3 minutes
7. Lift and drain
8. Pan seared ravioli with olive oil
9. Ready to serve

2.4 FLOWCHART METHOD

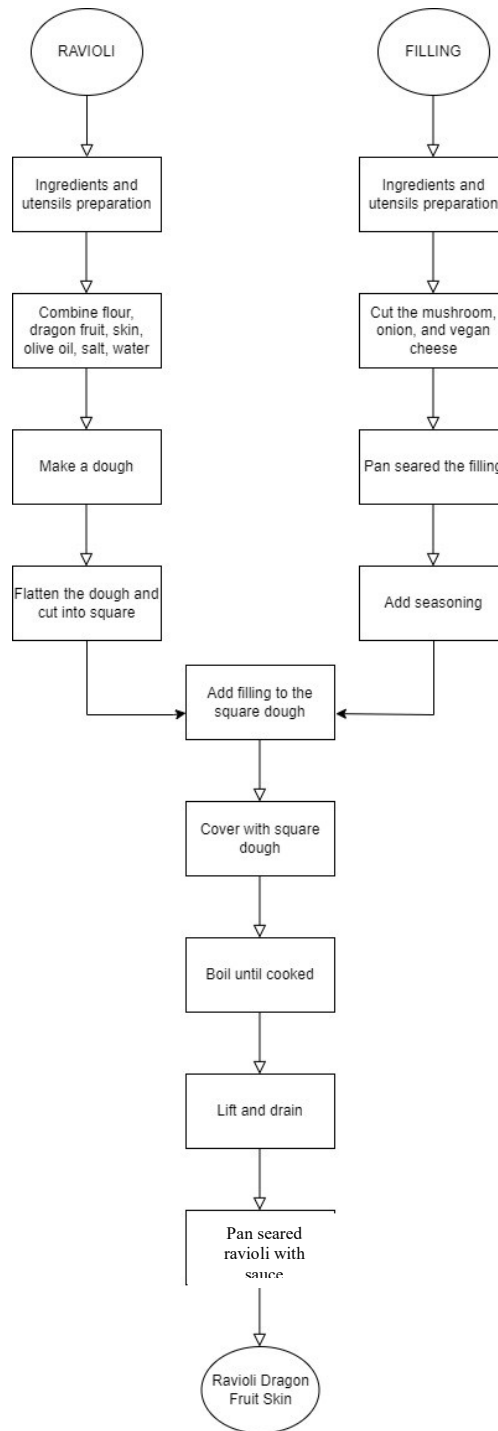


Figure 13 Flowchart