

CHAPTER 2

PRODUCT OVERVIEW

2.1 DESCRIPTION OF THE INGREDIENTS TO BE USED

2.1.1. Ant Nest



Figure 1. Ant Nest (ingredients for ant nest nugget)

2.1.2. Corn Starch



Figure 2. Corn Starch (ingredients for ant nest nugget)

2.1.3. Onion Powder



Figure 3. Onion Powder (ingredients for ant nest nugget)

2.1.4. Garlic Powder



Figure 4. Garlic Powder (ingredients for ant nest nugget)

2.1.6. White Pepper



Figure 5. White Pepper (ingredients for ant nest nugget)

2.1.7. Mushroom Powder



Figure 6. Mushroom Powder (ingredients for ant nest)

2.1.8. All Purpose Flour



Figure 7. All Purpose Flour (ingredients for ant nest nugget)

2.1.9. Bread crumbs



Figure 8. Bread Crumbs (ingredients for ant nest nugget)

2.1.10. Water



Figure 9. Water (ingredients for ant nest nugget)

2.1.11. Cooking Oil



Figure 10. Cooking Oil (ingredients for ant nest nugget)

2.2 TOOLS USED DURING THE PROCESSING

2.2.1. Chopper



Figure 11. Chopper (utensils for ant nest nugget)

2.2.2. Kitchen Digital Scale



Figure 12. Kitchen Digital Scale (utensils for ant nest nugget)

2.2.3. Air Fryer



Figure 13. Air Fryer (utensils for ant nest nugget)

2.2.4. Large Pot



Figure 14. Large Pot (utensils for ant nest nugget)

2.2.5. Stove



Figure 15. Stove (utensils for ant nest nugget)

2.2.6. Mold



Figure 16. Mold (utensils for ant nest nugget)

2.2.7. Knife



Figure 17. Knife (utensils for ant nest nugget)

2.2.8. Cutting Board



Figure 18. Cutting Board (utensils for ant nest nugget)

2.2.9. Tongs



Figure 19. Tongs (utensils for ant nest nugget)

2.2.10. Strainer



Figure 20. Strainer (utensils for ant nest nugget)

2.2.11. Gloves



Figure 21. Gloves (utensils for ant nest nugget)

2.2.12. Spoon



Figure 22. Spoon (utensils for ant nest nugget)

2.2.13. Spatula



Figure 23. Spatula (utensils for ant nest nugget)

2.2.14. Steamer



Figure 24. Steamer (utensils for ant nest nugget)

2.2.15. Bowl



Figure 25. Bowl (utensils for ant nest nugget)

2.3 THE PROCESSING PRODUCT USING PICTURE

1. Rinse The main ingredients until its fully clean



Figure 26. The ant nest

2. Blanch for 3 minutes The main ingredients, and cut into small pieces



Figure 27. the ant nest cut into small pieces

4. Put into the chopper and chop until it becomes finely chop



Figure 28. The ant nest becomes finely chop

5. Mix all ingredients



Figure 29. All ingredients in the mixing bowl

6. After all the ingredients combined , put in the mold and steam for 15 minutes



Figure 30. the combined ingredients , and steam

7. After drain and cut the nugget



Figure 31. Nugget shape

8. Dip into flour mixturte and then dip into breadcrumb mixture



Figure 32. Nugget battered and coated with bread crumbs

9. Put in the fridge for 10 minutes



Figure 33. stored in the freezer

10. Air fry for 15 minutes each at 180 C and spray oil on each side



Figure 34. Airfryer the nugget

2.3.11. Ant Nest Nugget ready to serve



Figure 35. Ready to serve

2.3 REVISED RECIPE

ANT NEST NUGGET

RnD Project recipe

Ingredients :

1. 25 gr Ant Nest
2. 65 gr corn starch
3. 65 gr onion powder
4. 9 gr garlic powder
5. 12 gr mushroom powder
6. 35 gr potatoes
7. 40 Ml water
8. 16 gr All purpose flour
9. 75gr bread crumbs

Method :

1. Rinse The main ingredients until its fully clean (3x)
2. Blanch for 3 minutes The main ingredients, and cut into small pieces
3. Put into the chopper and chop until it becomes finely chop
4. Put into a bowl and mix with potatoes , corn starch and seasoning, add water little by little
5. After all the ingredients combined , put in the mold and steam for 15 minutes
6. Remove drain and cut into nugget shape (square)
7. Dip into flour mixture and then dip into breadcrumb mixture
8. Put in the fridge for 10 minutes
9. Air fry for 15 minutes each at 180 C and spray oil on each side
10. Ant Nest Nugget ready to serve

2.4. THE PROCESSING PRODUCT BY USING FLOWCHART

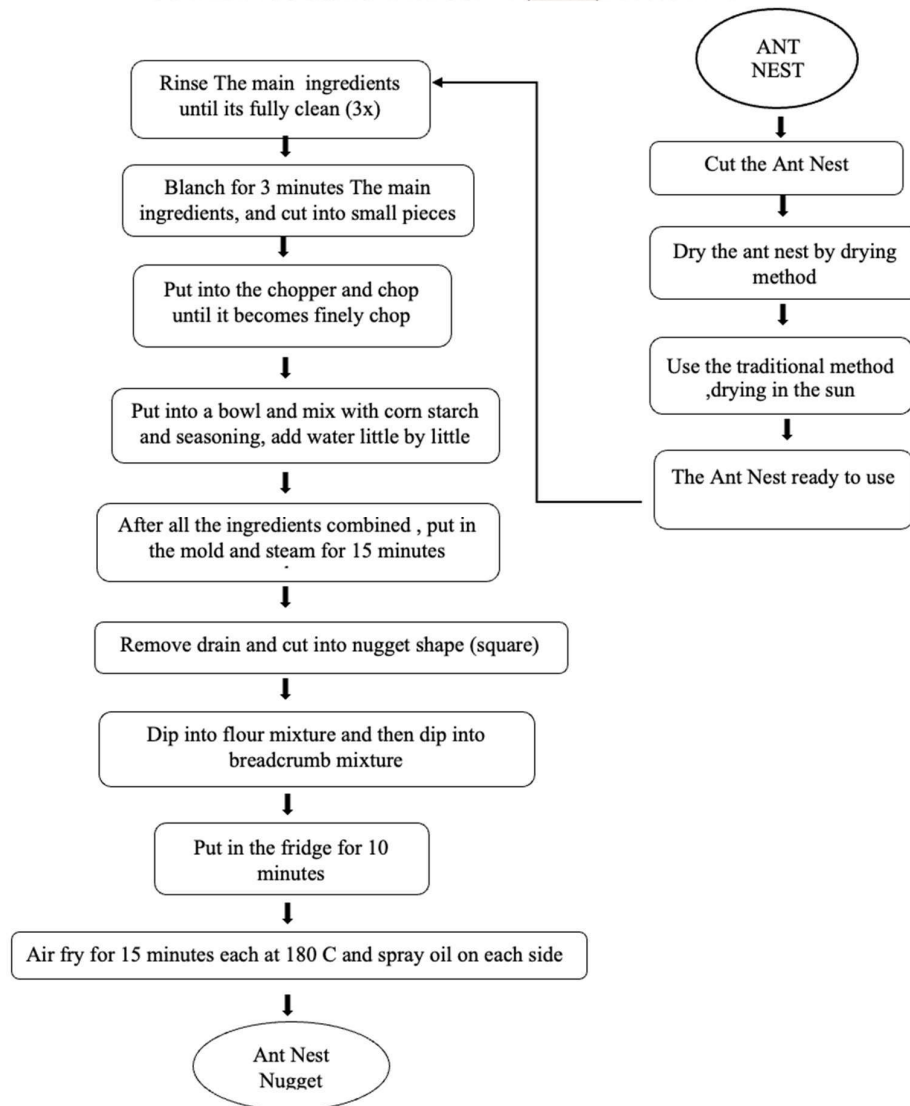


Figure 36. Flow Chart