

## CHAPTER 2

### PRODUCT OVERVIEW

#### 2.1 Description Of The Ingredients To Be Used



Picture 2.1 Sticky rice is the main ingredient

1. Sticky rice is the main ingredient



Picture 2.2 Evaporated milk is used to mix glutinous rice with other ingredients

2. Evaporated milk is used to mix glutinous rice with other ingredients



Picture 2.3 Lavender is the basic ingredient for color in sticky rice

3. Lavender is the basic ingredient for color in sticky rice



Picture 2.4 Butterfly pea used for based of Butterfly Pea sauce

1. Butterfly pea used for based of Butterfly Pea sauce



Picture 2.5 Cinnamon and honey are used to mix on sauces and aromatic additives

2. Cinnamon and honey are used to mix on sauces and aromatic additives



Picture 2.6 Almond milk is used for the manufacture of sauces

3. Almond milk is used for the manufacture of sauces



Picture 2.7 Rice flour is used so that the sauce body is not too watery

4. Rice flour is used so that the sauce body is not too watery

## 2.2 The Tools Used During The Processing



Picture 2.8 Bowl for placing and mixing ingredients

1. Bowl for placing and mixing ingredients



Picture 2.9 Spatula for stirring ingredients

2. Spatula for stirring ingredients



Picture 2.10 2 pans as a place to mix the sauce and for cinnamon  
3. 2 pans as a place to mix the sauce and for cinnamon



Picture 2.11 Dandang for cooking sticky rice  
4. Dandang for cooking sticky rice



Picture 2.12 Spoon to help mix ingredients

5. Spoon to help mix ingredients



Picture 2.13 Plate for placing cooked sticky rice

6. Plate for placing cooked sticky rice



Picture 2.14 Scissors for cutting plastic or wrapping materials

7. Scissors for cutting plastic or wrapping materials



Picture 2.15 Glass ware for tea telang solution

8. Glass ware for tea telang solution

### 2.3 Approved And Revised Recipe

Recipe Name : Lavender Sticky Rice With Butterfly Pea Sauce  
 Yield : 1 – 2 person  
 Main Ingredient :

- Sticky Rice 500g
- Lavender 100g
- Evaporated milk 150g
- Honey 100g
- Water 30g
- Salt 10g
- Butterfly Pea 200g
- yacon syrup 30g
- -cinnamon sticks 3g
- -honey 50g
- Mocaf flour 25g
- Salt 6g
- Almond milk 700g
- Lemon 50g

**Method**

1. Soak sticky rice all day
2. Wash the sticky rice with water
3. Steamed sticky rice with lavender water poured into the sticky rice for 20 minute
4. Remove the sticky rice form steamer
5. For yacon syrup cinnamon sticks and honey mixed cooked in a sauce pan
6. Evaporated milk,honey,water are mixed and stirred with the sticky rice that has been removed from steamer
7. After that,steam it again for 20 minutes
8. Butterflies peas cooked in hot water at 93
9. For yacon syrup cinnamon stick and honey are mixed cooked in a sauce pan
10. Almond milk,salt,yacon syrup,mocaf flour,lemon are mixed and cooked
11. Lastly,mix the butterfly pea water into the coconut milk and cook until thick

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 Date & Time : 06 October 2022

**Recipe Background**

In my house there are many kinds flower and ornamental plants. And at one time I had cooked sticky rice and tried it with an aromatic mixture from my garden flower, where the food I cooked had the same aroma and taste as the flowers themselves.

**APPROVAL TABLE**

CHECH LIST	POINTS	APPROVAL
WASTE MANAGEMENT	20	
PROCESSING METHOD	20	✓
UNIQUE INGREDIENTS	20	✓
PRODUCT OUTLOOK	20	
HEALTH & NUTRITION	15	✓
NEW MODIFICATION	5	
<b>TOTAL</b>		<b>55</b>

*[Signature]*  
 10/10 2022

Picture 2.16 Approved Receipt

## Revised Recipe

Main Ingredient	:	- Sticky Rice	500g
		- Lavender	100g
		- Coconut Cream	150g
		- Sugar	100g
		- Water	30g
		- Salt	10g
		- Butterfly Pea	200g
		- sugar	80g
		- Rice flour	25g
		- Salt	6g
		- Coconut Cream	700g

1. Soak sticky rice all day
2. Wash the sticky rice with water
3. Steamed sticky rice with lavender water poured into the sticky rice for 20 minute
4. Remove the sticky rice form steamer
5. Sugar mixed cooked in a sauce pan
6. Coconut cream,sugar,water are mixed and stirred with the sticky rice that has been removed from steamer
7. After that,steam it again for 20 minutes
8. Butterflies peas cooked in hot water at 93
9. Sugar is mixed cooked in a sauce pan
10. Salt,yacon syrup,rice flour are mixed and cooked
11. Lastly,mix the butterfly pea water into the coconut cream and cook until thick

## 2.4 Product Processing Sequence Using Flowchart

### 2.4.1 Sticky Rice

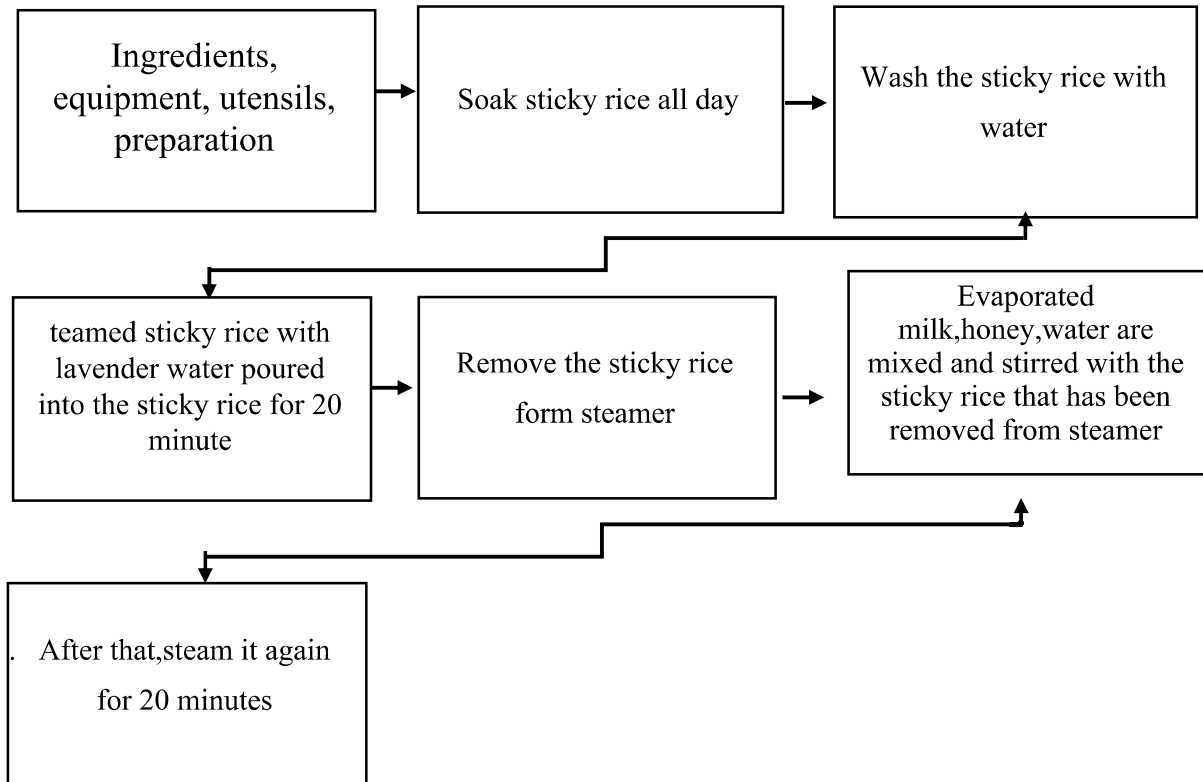


Figure 2.1 Sticky Rice



## 2.4.2 Butterfly Pea Sauce

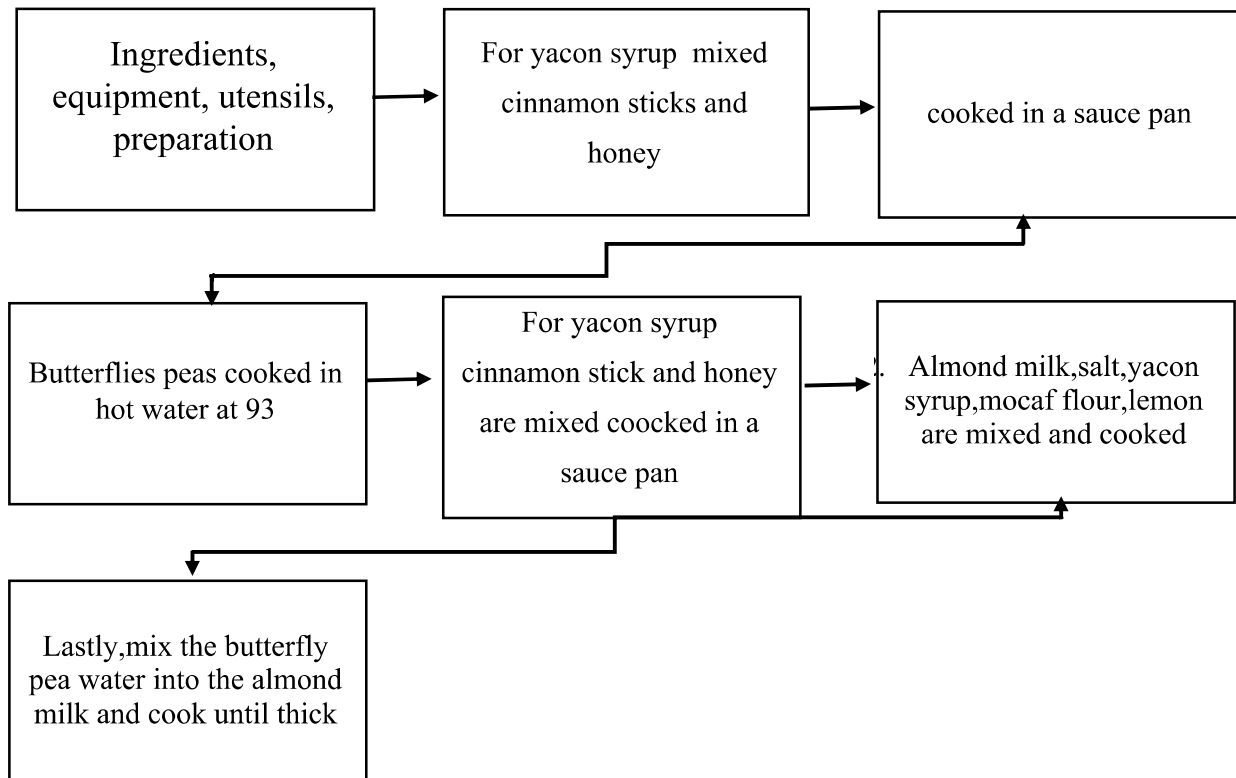


Figure 2.2 Butterfly Pea Sauce

## 2.5 Product Processing Method With Pictures

1. Soak sticky rice all day
2. Wash the sticky rice with water

3. Steamed sticky rice with lavender water poured into the sticky rice for 20 minute



Picture 2.17 Steamed sticky rice with lavender water poured into the sticky rice for 20 minute

4. Remove the sticky rice form steamer
5. For yacon syrup mixed cinnamon sticks and honey



Picture 2.18 For yacon syrup mixed cinnamon sticks and honey

6. cooked in a sauce pan



Picture 2.19 cooked in a sauce pan

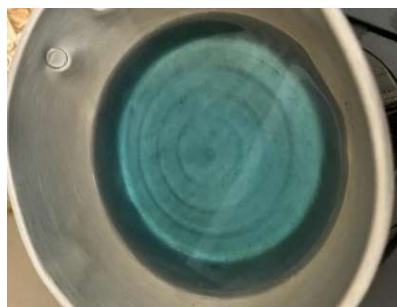
7. Evaporated milk,honey,water are mixed and stirred with the sticky rice that has been removed from steamer



Picture 2.20 Evaporated milk,honey,water are mixed and stirred with the sticky rice that has been removed from steamer

8. After that,steam it again for 20 minutes

9. Butterflies peas cooked in hot water at 93



Picture 2.21 Butterflies peas cooked in hot water at 93

10. For yacon syrup cinnamon stick and honey are mixed cooked in a sauce pan



Picture 2.22 For yacon syrup cinnamon stick and honey are mixed cooked in a sauce pan

11. Almond milk,salt,yacon syrup,mocaf flour,lemon are mixed and cooked



Picture 2.23 Almond milk,salt,yacon syrup,mocaf flour,lemon are mixed and cooked

12. Lastly, mix the butterfly pea water into the almond milk and cook until thick



Picture 2.24 Lastly, mix the butterfly pea water into the almond milk and cook until thick