

CHAPTER 2

INGREDIENTS AND UTENSILS OVERVIEW

2.1 DESCRIPTION OF THE MATERIAL TO BE USED



Figure 1 Melon main Ingredients

- 1) Inner melon skin is the main ingredient



Figure 2 The material for the kimchi sauce

- 2) Dry kelp used to make stock
- 3) Dried shirataki mushrooms used to make stock
- 4) Salt used to fermentation of the melon skin
- 5) Anchovy sauce used to make kimchi sauce
- 6) Gochugaru used to make kimchi sauce
- 7) Pear used to make kimchi sauce
- 8) Garlic and onion used to make kimchi sauce
- 9) Honey used to make kimchi sauce
- 10) Sugar used to make kimchi sauce



Figure 3 All purpose flour

11) All purpose flour used to mix with stock



Figure 4 Turnip

12) Turnip used as the topping



Figure 5 Leek

13) Leek used as the topping

2.2 THE UTENSIL USED DURING THE PROCESSING



Figure 6 The tools used during the processing

- 1) Bowl
Bowl used to put the ingredients
- 2) Knife
Knife used to cut the ingredients
- 3) Sauce Pan
Sauce pan used to make stock
- 4) Stove
Stove used to cook stock
- 5) Spatula
Spatula used to mix the stock and flour
- 6) Blender
Blender used to blend

2.3 APPROVED RECIPE

Recipe name : Kimchi Melon Skin

Yield : 1-2 portion

Main ingredients: Inner Melon Skin

Ingredients

- Melon peel
- 250 ml Korean anchovy sauce
- 480gr gochugaru
- 2 tablespoons all purpose flour
- 6 tbsp honey
- 1 pear
- 50gr of garlic
- onion
- 1 tsp salt
- 3 tbsp sugar
- 5 dried shirataki mushrooms
- Dry kelp
- 300gr scallions
- 2 white radishes

Method

1. Slice the outermost rough green part of the inner melon skin
2. Mix salt with hot water, then add cold water
3. Put the melon skin in the water
4. Ferment for 8-12 hours
5. Boil dry kelp and shirataki mushrooms for 15 minutes and strain the water
6. Put back the cooking water and add the all purpose flour
7. Put the onions, garlic, pears in a blender
8. Cut the leeks and white radish
9. Mix the ingredients that have been in the blender, gochugaru, anchovy soy sauce, broth, honey, sugar, salt, scallions, white radish, melon skin, and mix well

Student Name : Michael A.H.

Advisor Name : Chef Yohanna Prasetio

Date & time of submission : (filled by academic)

Recipe Background

I made this product because kimchi is very popular with people, and also melon skin has a lot of vitamin C and antioxidants which have a good reaction on facial skin. In addition to brightening the face, the antioxidant content of melon skin is claimed to be able to prevent wrinkles and overcome premature aging, reduce blackheads, and get rid of acne.

2.4 PRODUCT PROCESSING SEQUENCE USING FLOWCHART

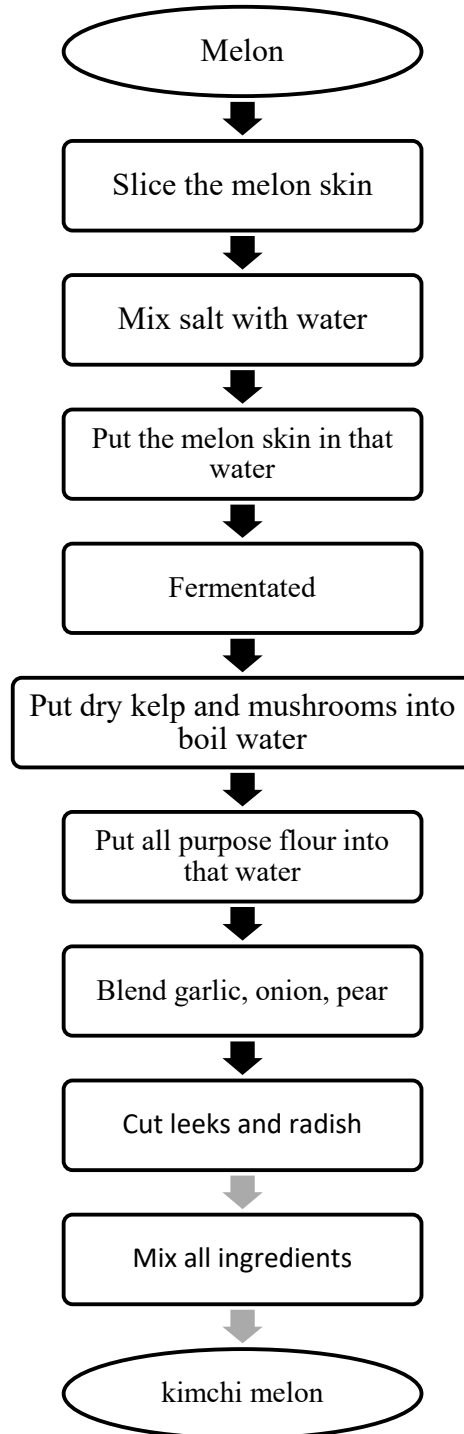


Figure 7 Flow chart sequence

2.5 PRODUCT PROCESSING METHOD WITH PICTURE

1. Slice the outermost rough green part of the inner melon skin



Figure 8 Slice melon inner skin

2. Mix salt with hot water, then add cold water



Figure 9 Mix salt with water

3. Put the melon skin in the water



Figure 10 Put the melon inside

4. Ferment for 8-12 hours



Figure 11 Fermentated with salt water

5. Boil dry kelp and shirataki mushrooms for 15 minutes and strain the water



Figure 12 Boil dry kelp and shirataki

6. Put back the cooking water and add the all purpose flour



Figure 13 Put in the flour

7. Put the onions, garlic, pears in a blender



Figure 14 Put into the blender

8. Cut the leeks and white radish



Figure 15 Cut the leeks and white raddish

9. Mix the ingredients that have been in the blender, gochugaru, anchovy soy sauce, broth, honey, sugar, salt, scallions, white radish, melon skin, and mix well.



Figure 16 Mix all ingredients