

CHAPTER 2

PRODUCT OVERVIEW

2.1 Description of Ingredients to be used

1. Soy Milk



Figure 1 Soy Milk

I use plain soy milk to mix and form the dough for pie crust

2. Soursop



Figure 2 Soursop

Soursop as main ingredient used to thicken and emulsify in making crust and custard

3. Granulated Sugar



Figure 3 Granulated Sugar

The sugar that I used for the crust is a granulated sugar

4. Palm Sugar



Figure 4 Palm Sugar

The sugar that I used for the custard is a palm sugar for rich-flavor taste

5. Powdered Soursop Leaves



Figure 5 Powdered Soursop Leaves

Soursop tea used as an additional coloring and antioxidant content

6. Vegan Butter



Figure 6 Vegan Butter

Vegan butter as a substitute of more plant based suitable, made of vegetable fat

7. Corn Syrup



Figure 7 Corn Syrup

Corn Syrup used to thicken a custard

8. Vanilla Extract



Figure 8 Vanilla Extract

I used vanilla extract to add more vanilla aroma

2.2 The Utensils Used During the Processing

1. Gastronome Bowl



Figure 9 Gastronome Bowl

A large gastronome bowl used to mix the dry ingredients

2. Saucepan



Figure 10 Saucepan

A saucepan used to warm the custard

3. Scale



Figure 11 Scale

A scale used to measure the ingredients

4. Mixer



Figure 12 Mixer

A mixer used to blend the custard ingredients

5. Whisk



Figure 13 Whisk

A whisk used to mix everything (including milk and sugar) in a saucepan

6. Pie Tin



Figure 14 Pie Tin

A pie tin used to put the crust in before baking it

7. Rolling Pin



Figure 15 Rolling Pin

A rolling pin to roll the crust dough

2.3 Approved and Revised Recipe

Recipe Name	: Plant Based Soursop Custard Pie
Yield	: 1 portion
Main Ingredients	: 1kg Soursop fruit
Ingredients	:
Pie Crust	Filling
<ul style="list-style-type: none">• 175gr Pastry Flour• 20gr Water• 25gr Soursop fruit• 40gr Sugar• 2gr Salt• 85gr Vegan Butter	<ul style="list-style-type: none">• 150gr Soursop Fruit• 90gr Palm Sugar• 60ml Corn Syrup• Vanilla Extract• 200ml Soy Milk• 10gr Powdered Soursop Leaf

Method :

Dough

1. Mix the flour with sugar and butter.
2. Add water and soymilk then knead until it is mixed.
3. Roll until it is flat and shape it into the pie mould.
4. Put out the weight and let it cool then push out from the mould.

Fill

1. Peel the soursop and cut it into pieces.
2. Removes its seeds and blend until it is smooth.
3. Mix the puree with palm sugar, corn syrup, and some vanilla extract.
4. Pour the custard filling into a pie crust.
5. Heat up for 5 minutes at 160° C then let it chill in the freezer for 30 minutes.
6. Pull out from the freezer and the pie is ready to be served.

Figure 16 Approved Recipe

Student Name : Anthony Nicholaus Pranoto
 Advisor Name : Arya Putra Sundjaja
 Date & time of submission: (filled by Academic)

RECIPE BACKGROUND (50 – 100 WORDS)

Soursop or also known as "*buah sirsak*" in Indonesia are fruit specified from family of *Annona muricata L.* that native to Central and South America. Brought by Dutch Colonialism, the fruit named "*Zuurzak*" due to sour taste of its fruit. Despite the taste and look, all of the soursop parts are a great ingredient of the traditional medicine. The leaves can help to cure cancer by blocking the production of the ATP; maintain constipation, cholesterol, hypertension, gout and blood sugar. On the other hand, Soursop leaves can help in weight loss, and reducing hair loss when consumed.

APPROVAL TABLE (filled by advisor)

CHECK LIST	POINTS	APPROVAL
WASTE MANAGEMENT	20	
PROCESSING METHOD	20	✓
UNIQUE INGREDIENTS	20	✓
PRODUCT OUTLOOK	20	
HEALTH & NUTRITION	15	✓
NEW MODIFICATION	5	
TOTAL		

*approval min. 50 points



NOTES (filled by advisor)

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Figure 17 Complete Recipe



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CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT SENSORY TEST

DATE : 18 November 2022
NAME : Anthony Nicholas Pranoto
NIM : 2074130010080
PRODUCT : Plant based soursop pie
ADVISOR : Arya Putra Sudjaja, SE

PANELIST	SIGHT	SMELL	TEXTURE	TASTE	TOTAL
Panelist 1	√	X	√	√	√
Panelist 2	X	X	X	X	X
Panelist 3	X	√	√	√	√
Panelist 4	√	√	√	√	√
Panelist 5	√	√	√	√	√
Panelist 6	√	√	√	X	√
Panelist 7	√	√	√	X	√
Panelist 8	√	√	√	X	√
Panelist 9	X	√	X	X	X
Panelist 10	X	√	X	X	X

NOTES :

- Crust needs improvement, filling taste a bit weird.



Figure 18 Sensory Test

2.4 Product Processing Sequence Using Flowchart

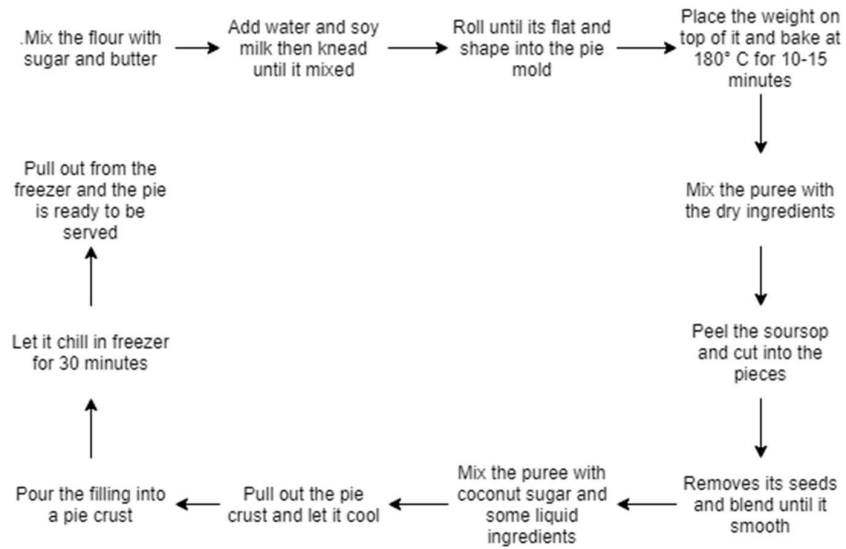


Figure 19 Flowchart Sequence

2.5 Product Processing Method with Picture

1. Mix the flour with sugar and butter.



Figure 20 Mix the dry ingredients

2. Add water and soymilk then knead until it mixed.



Figure 21 Mix the wet ingredients

3. Roll until its flat and shape into the pie mold.



Figure 22 Roll the Dough

4. Place the weight on top of it then bake for 180° C for 10-15 minutes.



Figure 23 Bake the Crust

5. Peel the soursop and cut into the pieces.



Figure 24 Peel and Cut the Soursop

6. Removes its seeds and blend until it smooth.



Figure 25 Blend the Soursop

7. Mix the puree with palm sugar and some liquid ingredients.



Figure 26 Mix Puree

8. Pull out the pie crust and let it cool then pour the custard filling into a pie crust.



Figure 27 Pour the Custard

9. Let it chill in freezer for 30 minutes, then pull it out. And the pie is ready to be served.



Figure 28 Complete Product