

CHAPTER 2

INGREDIENTS AND UTENSILS OVERVIEW

2.1 DESCRIPTION OF MATERIALS TO BE USED.

1. High Protein Flour

High Protein Flour (500 g) used as the main ingredient for the vegan meat and source of protein and carbohydrate



Figure 1. High Protein Flour

2. Garlic

Garlic (30 g) in the spice blend to give savory taste and distinct aroma to the soup



Figure 2. Garlic

3. Shallot

Shallot (45 g) used in the spice blend to give sweet taste and distinct aroma to the soup



Figure 3. Shallot

4. Coriander

Coriander (34 g) used in the spice blend to give distinct aroma in the soup



Figure 4. Coriander

5. Lemongrass

Lemongrass (125 g) used in the spice blend to give distinct aroma to the soup



Figure 5. Lemongrass

6. Candlenut

Candlenut (12 g) used in the spice blend to give aroma, savory taste and make the soup thicker

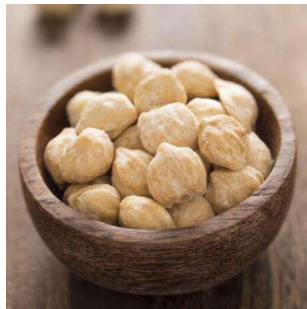


Figure 6. Candlenut

7. Ginger

Ginger (2 g) used in the spice blend to give distinct aroma to the soup



Figure 7. Ginger

8. Turmeric

Turmeric (1 g) used in the spice blend to give color to the soup



Figure 8. Turmeric

9. Galangal

Galangal (3 g) used in the spice blend to give distinct aroma to the soup



Figure 9. Galangal

10. Cumin

Cumin (34 g) used in the spice blend to give distinct aroma to the soup



Figure 10. Cumin

11. Roasted Coconut

Roasted Coconut (100 g) to give aroma, texture, savory taste and make the soup thicker



Figure 11. Roasted Coconut

12. Cinnamon

Cinnamon (2 g) to give distinct aroma in the soup



Figure 12. Cinnamon

13. Bay Leaf

Bay Leaf (20 g) to give distinct aroma to the soup



Figure 13. Bay Leaf

14. Kluwek

Kluwek (100 g) to give dark color in the soup



Figure 14. Kluwek

15. Nutmeg

Nutmeg (1 g) used in the spice blend to give distinct aroma in the soup



Figure 15. Nutmeg

16. Cloves

Cloves (0,5 g) to give distinct aroma to the soup



Figure 16. Cloves

2.2 THE TOOLS USED DURING THE PROCESING

1. Food blender

Food blender to make fine spices



Figure 17. Food Blender

2. Pot

Pot used for cooking the Soup



Figure 18. Pot

3. Digital scale

Digital scale to measure the amount of the ingredients



Figure 19. Digital Scale

4. Tongs

Tongs are the tool that you use to grip the hot ingredients



Figure 20. Tongs

5. Cooking pan

Cooking pan for sauteing ground spices



Figure 21. Cooking Pan

6. Stove

Stove used to cook the ground spices



Figure 22. Stove

7. Bowl

Bowl used to put all ingredients



Figure 23. Bowl

8. Spatula

Spatula used for stir and mix the all ingredients



Figure 24. Spatula

9. Knife

Knife used to cut the ingredients



Figure 25. Knife

10. Cutting Board

Cutting Board used as a base for cutting



Figure 26. Cutting Board

11. Spoon

Spoon used to taste the ingredients, taste, and peel the ginger, turmeric, and galangal.



Figure 27. Spoon

12. Ladle

Ladle used to put the dish in the packaging



Figure 28. Ladle

2.3 APPROVED AND REVISED RECIPE

Recepe Name : konro daging vegan

Yield : 2 portion

Main ingredients : vegan meat

Ingredients :

- 1 kg vegan meat
- 400 g roasted coconut
- 3 g galangal
- 2 g ginger
- 15 clove shallots
- 10 clove garlic
- 12 g candlenut
- 2g cinnamon
- 1g grated nutmeg
- 1g turmeric
- 0,5g cloves
- 4 sheets of salam leaves
- 125g lemongrass
- 34g cumin
- 34g coriander
- 100g kluwak
- Seasoning

Method :

1. Blend coriander, cumin, lemongrass, galangal, ginger, candlenut, shallots, garlic, turmeric and coconut oil
2. Fry the blended spices until cooked
3. Boil the vegan meat then add in salam leaves, cinnamon, cloves, grated nutmeg, the blended spices and roasted coconut.
4. Season the soup and cook for about 15 minutes

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Advisor name : Gilbert Yuniar Hadiwirawan

Date and time submission :

RECIPE BACKGROUND (50 – 100 WORDS)

I chose this recipe because the main ingredient is vegan meat and konro is also one of the most famous food that come from makassar. if we look at the city of Makassar, konro is a traditional dish that is most commonly searched by native and foreigner. In recent years, there has been an increase on the amount of vegan. To better promote and sell the dish I think it is very good to use vegan meat so that more people can try the dish especially vegans.

APPROVAL TABLE (filled by advisor)

CHECK LIST	POINTS	APPROVAL
WASTE MENEGEMENT	20	
PROCESSING METHOD	20	28
UNIQUE INGREDIENTS	20	20
PRODUCT OUTLOOK	20	
HEALTH & NUTRITION	15	15
NEW MODIFICATION	5	5
TOTAL		54

*approval min. 50 points

NOTES (filled by advisor)

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 INTERNASIONAL
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**CULINARY INNOVATION AND NEW
 PRODUCT DEVELOPMENT
 SENSORY TEST**

DATE : 5 September 2022
NAME : Winson Satryo Budi Susanto
NIM : 2074130010050
PRODUCT : Coto daging vegan
ADVISOR : Gilbert Yanuar Hadiwirawan, A.Md. Par

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

NOTES :

- Enak tapi appearance kurang menarik. Mungkin bisa ditingkatkan lagi.
- Daging vegan terlalu lembek, bila dipadukan dengan kuah daging vegan akan menyerap air lebih banyak dan semakin lembek
- tambah gamis yg baik
- There's one strong spice can't figure out what (cinnamon?), it should be reduced down. The texture of the meat is too soft doesnt have a nice bite



2.4 PRODUCT PROCESSING FLOWCHART

2.4.1 Vegan Meat Processing Flowchart

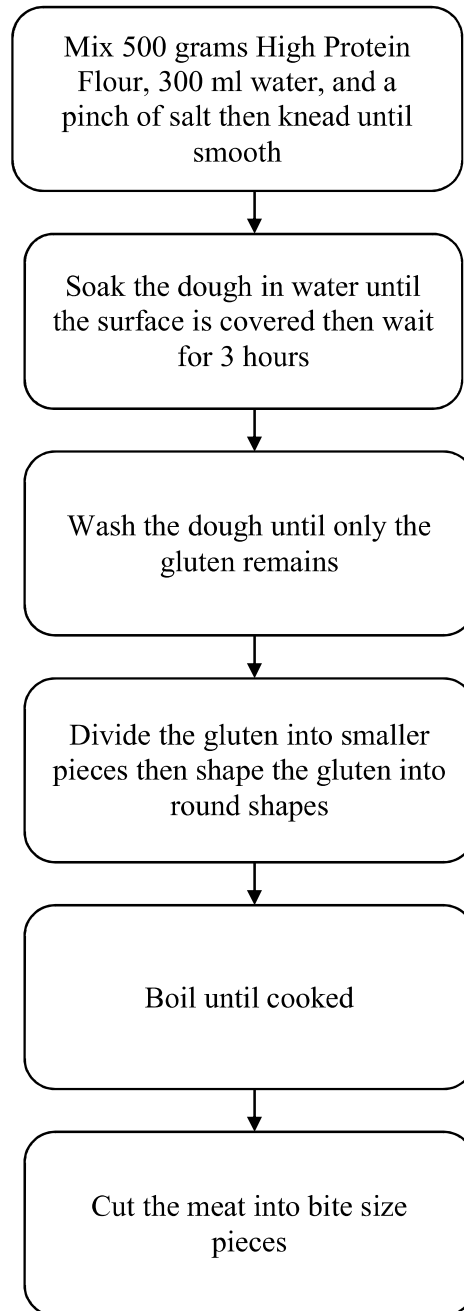


Figure 29. Flowchart Processing Vegan Meat

2.4.2 Coto Soup Flowchart

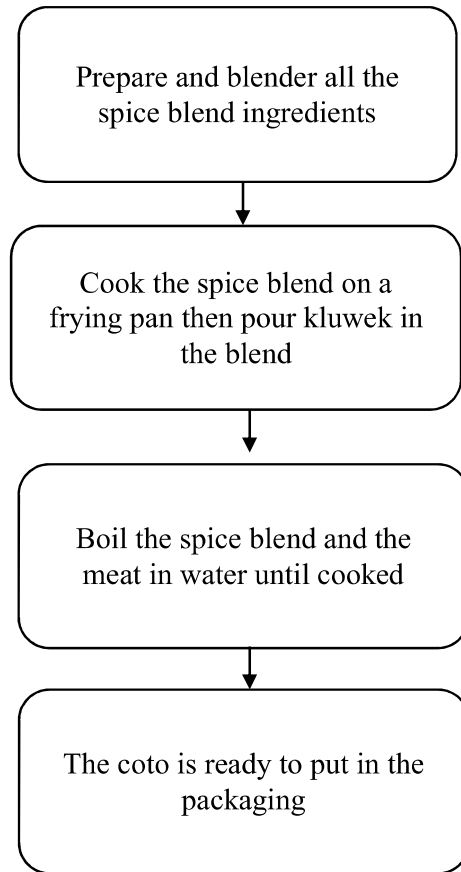


Figure 30. Flowchart Processing Coto Soup

2.5 PRODUCT PROCESSING METHOD WITH PICTURES

1. Mix 500 grams High Protein Flour, 300 ml water, and a pinch of salt then knead until smooth



Figure 31. Mix the ingredients for the vegan meat

2. Soak the dough in water until the surface is covered



Figure 32. Soak the dough in water

3. Wash the dough until only the gluten remains remain



Figure 33. Wash the dough

4. Divide the gluten into smaller pieces then shape the gluten into round shapes



Figure 34. Divide and shape the gluten

5. Boil until cooked



Figure 35. Boil until cooked

6. Cut the meat into bite size pieces



Figure 36. Cut the meat

7. Prepare and blender all the spice blend ingredients



Figure 37. Prepare and blender the spice blend

8. Cook the spice blend on a frying pan



Figure 38. Cook the spice blend

9. Boil the spice blend in water until cooked



Figure 39. Boil the spice blend and meat in water