

CHAPTER 2 PRODUCT OVERVIEW

2.1 THE INGREDIENTS TO BE USED

2.1.1 Mangosteen Powder



Figure 1. Mangosteen Powder

2.1.2 Flour



Figure 2. Flour

2.1.3 Icing Sugar



Figure 3. Powder Sugar

2.1.4 Unsalted Butter



Figure 4. Unsalted Butter

2.1.5 Salt



Figure 5. Salt

2.1.6 Egg Yolk

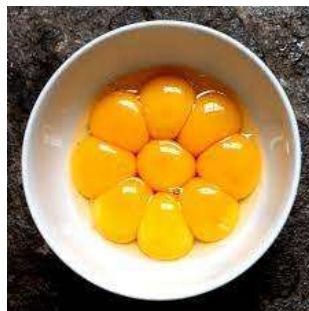


Figure 6. Egg Yolk

2.2 Ingredient Pastry Cream

2.2.1 Milk



Figure 7. Milk

2.2.2 Egg Yolk

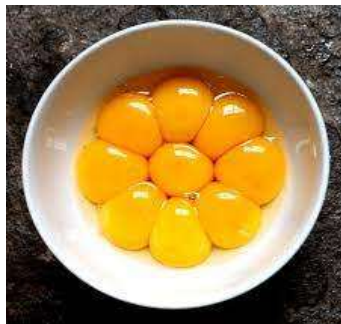


Figure 8. Egg Yolk

2.2.3 Flour



Figure 9. Flour

2.2.4 Corn Starch



Figure 10. Corn Starch

2.2.5 Castor Sugar



Figure 11. Castor Sugar

2.3 THE UTENSIL USED DURING THE PROCESS

2.3.1 Bowl



Figure 11. Bowl

2.3.2 Whisk



Figure 13. Whisk

2.3.3 Food Scales



Figure 14. Food Scales

2.3.4 Spatula



Figure 15. Spatula

2.3.5 Pie Mold



Figure 12. Pie Mold

2.3.6 Sieve



Figure 13. Sieve

2.3.7 Sauce Pan



Figure 18. Sauce Pan

2.3.8 Oven



Figure 19. Oven

2.4. THE PROCESSING PRODUCT METHOD USING PICTURE

2.4.1 Process of Making Pie

1. Prepare the Ingredients Pie (100 gr Flour, 1 Egg yolk, 50 gr Unsalted Butter, 1 pinch of Salt, 35 gr Icing Sugar)



Figure 20. Prepare the Ingredients

2. Utensil



Figure 21. Utensil (Pie Mold, Sieve, Spatulla, Food Scales, Bowl, Whisk)

3. Oven



Figure 22. Oven

- Mix 50 gr Butter and 1 Egg Yolk



Figure 23. Mix Butter and Egg Yolk

- Add Dry Ingredients (100 gr Flour & 35 gr Icing Sugar)



Figure 24. Add Dry Ingredients

- Add Mangoosten Powder



Figure 25. Add Mangoosten Powder

7. The Dough



Figure 26. the Dough

8. Shape into Mold Pie



Figure 27. Shape into Pie Mold

9. Put in the Oven (Bake 160 Degrass For the 35 Minutes)



Figure 28. Bake the Oven

10. Result



Figure 29. Result

2.4.2 Process of Making Pastry Cream

1. Prepare the Ingredients (10 gr Maizena, 2 Egg yolk, 225 Milk, 50 gr Castor sugar, 17 gr Butter)



Figure 30. Ingredients

2. Mix All the Ingredients



Figure 31. Mix All the Ingredients

3. Add 50 gr Sugar



Figure 32. Add Sugar

4. Add 10 gr Maizena



Figure 33. Add Maizena

5. Add 15 gr Flour and pinch of Salt



Figure 34. Add Flour and Salt

6. Result

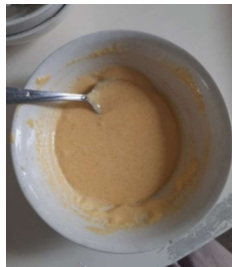


Figure 35. Result

7. Heat the Milk at 20 degrees for 2 minutes

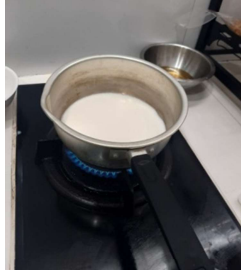


Figure 36. Heat the Milk

8. Pour the Milk into the Egg and Dry Mixture



Figure 37. Pour the Milk into the Egg and Dry Mixture

9. Stir Until Cooked and Smooth



Figure 38. Stir Until Cooked and Smooth

10. Add Butter and Stir



Figure 39. Add Butter and Stir

11. Transfer to a Bowl and Wait Until Room Temperature

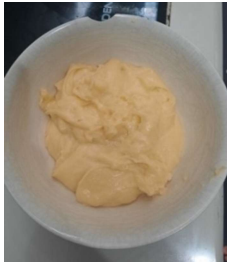


Figure 40. Ready to Use

12. Final Result



Figure 41. Final Result

a. REVISED RECIPE

Mangosteen Pie (RnD Project Recipe)

INGREDIENTS

(Pie)

1. 9 gr Mangosteen Powder
2. 100 gr Flour
3. 1 Egg Yolk
4. 50 gr Unsalted Butter
5. 1 pinch of Salt
6. 35 gr Icing Sugar

(Pastry Cream)

1. 10 gr Maizena
2. 2 Egg Yolk
3. 225 ml Milk
4. 50 gr Castor Sugar
5. 17 gr Butter
6. 15 gr Flour

Method :

(Pie)

1. Mix Butter and Egg yolk using a Spatulla.
2. Add Dry Ingredients. Flour, Mangoosteen Powder and Icing Sugar.
3. Mix Until the Dough is Solid.
4. Shape in the Mold Until All Sides are Covered.
5. Put in the Oven and Bake 160 Degrees for 35 Minutes.
6. Remove from Oven and Set Aside.

(Pastry Cream)

1. Mix Egg Yolk, Maizena and Flour until Smooth.
2. in Sauce Pot, Heat the milk, and Pour the Milk into Egg and Dry Mixture. Stir until Smooth.
3. Return the Liquid Mixture to the Pot and Cook on Medium Heat, Keep Stirring Until Cooked.
4. When the Dough is Smooth and Thick. Remove from the Stove and Add the Butter and stir.
5. Transfer to a Bowl, Leave at the Room Temperature Until Ready to Use.