

CHAPTER 2

PRODUCT OVERVIEW

2.1 Description of Ingredients to be used

1. 100 gram Cannelinni bean used to make vegan spam more tender



Figure 1 Cannelinni bean

2. 120 gram White firm tofu use to make vegan spam more volume



Figure 2 White firm tofu

3. 30 gram Vital wheat gluten to make vegan spam have a texture stretch and volume

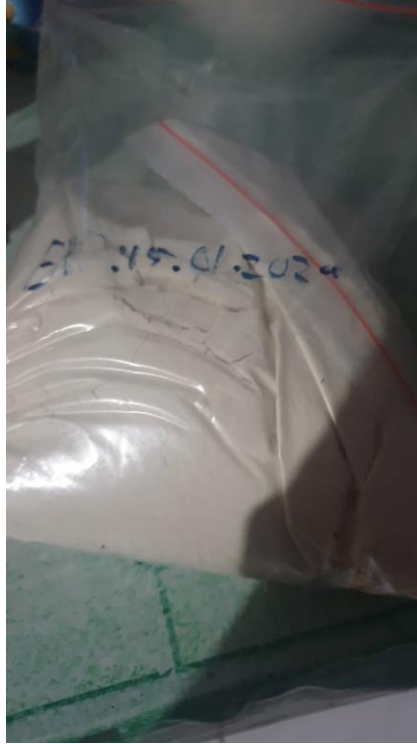


Figure 3 Vital wheat gluten

4.65 gram All purpose flour to firm vegan spam



Figure 4 All purpose flour

5. 1 gram Garlic powder to make vegan spam have taste



Figure 5 Garlic powder

6. 100 gram Canola oil to make sambal dabu-dabu



Figure 6 Canola oil

7. 0.5 gram Salt to make sambal dabu-dabu taste tasty



Figure 7 Salt

8. Aluminium mold to make vegan spam easy to cut



Figure 8 Aluminium mold

9. 25 gram Red and green tomatoes for sambal dabu-dabu



Figure 9 Red and green tomatoes

10. 10 gram curly chilli and 15 gram red onion for sambal dabu-dabu



Figure 10 Curly chilli and red onion

11. 1pc Lime to make sambal dabu-dabu more acidty



Figure 11 Lime

12.0.5 tsp White miso to add more flavour of vegan spam



Figure 12 White miso

2.2 The Utensils Used During the Processing

1. Spoon to measure ingredient



Figure 13 Spoon

2. Food processor to blend mixture of vegan spam



Figure 14 Food processor

3. Scale



Figure 15 Scale

4. Steamer to cook vegan spam so vegan spam can be firm



Figure 16 Steamer

5. Pan to heat oil for sambal dabu-dabu



Figure 17 Pan

2.3 APPROVED AND REVISED RECIPE

Recipe Name : Kornet vegetarian with balado,teriyaki,sambal dabu-dabu

Yield : 5- 10 person

Main Ingridient : 200 gram tin cannelinni beans with water

Ingridient kornet :

- 239 gr silken tofu
- 3 tbsp vegetable oil
- 1 tsp salt
- 1 tbsp white miso
- 1 tsp rice vinegar
- ~~100~~ gram vital wheat gluten + 130 tepung terigu
- ½ tsp garlic powder

Method

1. Place all ingredient except wheat gluten and 1 ½ tbsp vegetable oil to high speed blender for 1 minute, Remove the cup use spatula to make sure no chunks stuck on the side and blend it again until smooth
2. Add the vital wheat gluten blend it until the mixture smooth and stretchy. Add the remaining vegetable oil and blend it again until smooth texture
3. Divide the kornet into 4 piece put it into alluminium foil mold that already put greaseproof paper and close it using greaseproof paper
4. Steam it for at least 1 hour afther that let it cool

Ingridient Balado :

- 2 clove garlic
- 5 big red chilli
- ½ kemiri already roast
- 3 clove red onion
- 3 curly chilli
- 1 tomato no seed

Figure 18 Approved Recipe

- 1 tbsp sweat soy sauce
- ½ tsp salt
- 5 tbsp vegetable oil to fry the balado

Method

1. Blend garlic, chilli, kemiri, red onion, tomato until smooth
2. Heat the pan add vegetable oil
3. Cook the balado mixture until fragrant
4. Add sweet soy sauce and salt

Ingridient Teriyaki :

- 3 tbsp teriyaki sauce
- 2 tbsp sweat soy sauce
- 1 tbsp soy sauce
- 1 tbsp sugar
- 1 sdt ginger water
- 50 ml water
- ½ tbsp margarine
- ½ onion

Method

1. Heat the pain with margarine cook onion until fragrant
2. Put all ingredient simmer it until thickening

Ingridient sambal dabu-dabu:

- 2 piece red tomato
- 2 piece green tomato
- 8 piece curly chilli
- 10 clove red onion
- 1 piece lime
- Salt and pepper

Figure 19 Complete Recipe

- 700 vegetable
- 100 ml oil

Method

1. Slice red tomato, green tomato, chilli and red onion after that put it into the bowl
2. Heat the oil add it into a the bowl of the sambal
3. Add lime salt and pepper

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Date & time of submission : 22/4/22 (10.00)

Recipe Background

A lot of people think that vegetarian food isn't good and taste so bad but not all of the vegetarian food not taste bad even is not from real meat but from vegetable. The taste of the vegetarian food have a texture and flavor same not that so different. In this recipe I hope I can change people mind about vegetarian food

APPROVAL TABLE

CHECK LIST	POINTS	APPROVAL
WASTE MANAGEMENT	20	X
PROCESSING METHOD	20	✓
UNIQUE INGREDIENTS	20	✓
PRODUCT OUTLOOK	20	X
HEALT & NUTRITION	15	✓
NEW MODIFICATION	5	✓
TOTAL		60

NOTES

Figure 20 Sensory Test



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CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT SENSORY TEST

DATE : 20 May 2022
NAME : Fernando Wibisono
NIM : 2074130010006
PRODUCT : Vegan cornet 3 sauce
ADVISOR : Andreas Aditama Dachi, S.E., A.Md.Par.

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

NOTES :
• Cukup pakai sambal dabu2 saja



Figure 21 Approved sensory

2.4 PRODUCT PROCESSING SEQUENCE USE FLOWCHART

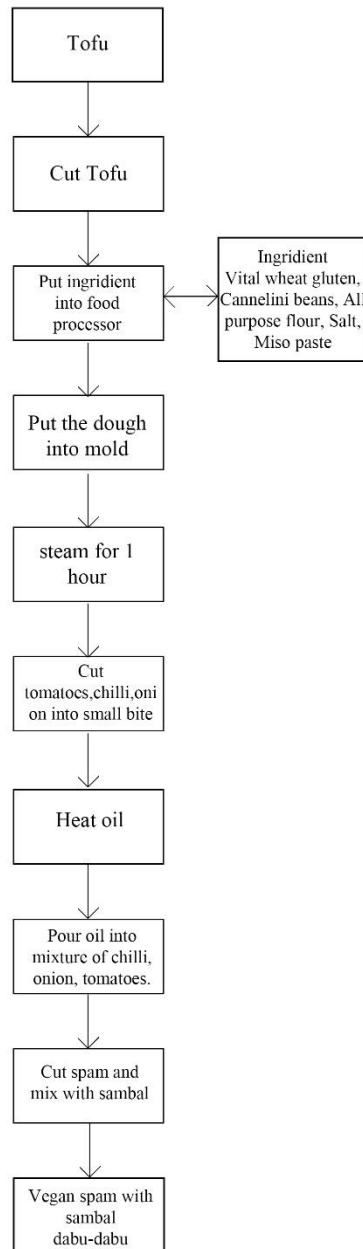


Figure 22 Flowchart

2.5 Product Processing Method with Picture

1. Cut tofu into small bite



Figure 23 Cut tofu

2. Put cannellini bean, salt, tofu, oil, miso paste, vinegar to food processor



Figure 24 All ingredient in food processor

3. Blend until smooth



Figure 25 Mixture smooth

4. Pour flour into mixture and blend it until become dough



Figure 26 Flour into mixture until become dough

5. Mold it than steam it for 1 hour after that let it cool



Figure 27 Mold and steam

6. Slice tomatoes and then throw away tomatoes seed then slice into small bite



Figure 28 Slice tomatoes

7. Slice chilli and red onion



Figure 29 Slice onion and chilli

8. Heat oil



Figure 30 Heat oil

9. Pour oil into bowl that already have tomatoes, chilli, and red onion then season

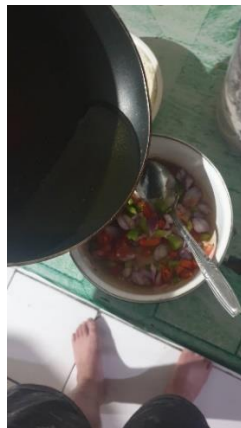


Figure 31 Oil into bowl of sambal

10. Cut spam into small bite



Figure 32 Spam into small cube

11. Mix with sambal dabu-dabu and ready to package



Figure 33 Mix and ready to package