

CHAPTER III

METHODS

3.1 Time and Place

Culinary innovation and product development was done from March to August 2023 at culinary kitchen and baking and pastry kitchen, Ottimmo International.

3.2 Ingredients and Utensils

3.2.1 Ingredients

The ingredients and functions of the ingredient used in this study are presented in the table 3.1

Table 3.1 Ingredients for Noodle

No	Ingredient	Quantity	Function
1	Purple sweet potato	85 gr	Noodle base
2	Tapioca starch	55 gr	Noodle base
3	Xanthan gum	1 gr	Provide elasticity
4	Water	30 mL	Binding agent
5	Miana leaves	100 gr	Antioxidant source addition
6	Salt	1 gr	Seasoning

1. Ingredients for miana powder

- Miana leaves 100 gr

2. Ingredients for noodle

- Purple sweet potato 85 gr

- Tapioca starch 55 gr

- Xanthan gum 1 gr

- Water 30 mL

- Miana leaves powder 10 gr

- Salt 1 gr

3.2.2 Utensils

The utensils and function used in this study presented in the table 3.2

Table 3.2 Utensils for Noodle

No	Utensil	Function
1	Mesh 80	Sift the miana powder
2	Dehydrator	Dehydrate the miana leaves and the noodle
3	Grinder	Grind the miana leaves
4	Mixing Bowl	Mix the ingredients
5	Pasta machine	Roll and cut the noodle
6	Digital scale	Measure the ingredients
7	Steamer	Steam the purple sweet potato
8	Fork	Mash the purple sweet potato
9	Peeler	Peel the purple sweet potato
10	Sauce pan	Heat the water
11	Spoon	Mix the ingredients

3.3 Processing Methods

The processing method of this study are presented below:

1. Clean miana leaves with running water. Clean thoroughly to remove all of the dirt.
2. Air dry the miana leaves.
3. Dehydrate the miana leaves at 40°C for 36 hours.
4. Grind the dried miana leaves into fine powder.
5. Sift the miana powder with mesh 80.
6. Repeat process number 4 and 5 until all the miana powder is sifted.
7. Measure all of the ingredients for noodle (purple sweet potato, miana powder, water, salt, and xanthan gum).
8. Peel the purple sweet potato with peeler and cut them into cubes.

9. Steam the purple sweet potato until it is soft.
10. Mashed the purple sweet potato with fork it completely smooth.
11. Mix all the dry ingredients (tapioca, xanthan gum, salt, miana powder)
12. Add the mashed purple sweet potato into the dry mixture. Mix the mixture
13. Heat the water.
14. Add the water gradually while kneading until it form a dough.
15. Flat the dough and then roll the dough with pasta machines until it thin.
16. Cut the dough with the pasta machine to make a noodle shape.
17. Dry the noodle.
18. Boil the noodle to serve.

3.4 Flow Chart

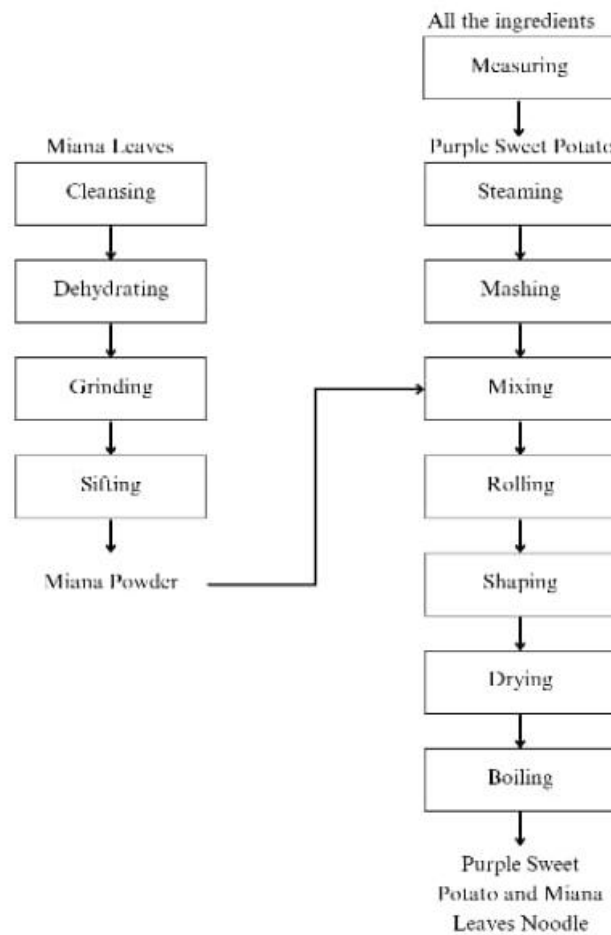


Figure 3.1 Flowchart Purple Sweet Potato and Miana Leaves Noodle