

CHAPTER III

METHODS

3.1 Time and Place

Culinary innovation and product development was done from March to June 2023 at hieronymous kitchen, Surabaya.

3.2 Ingredients and Utensil

3.2.1 Ingredients

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

Table 3. 1 Ingredients for Pa'Piong Sausage

No	Ingredients	Quantity	Function
1	Ground pork meat	70 gr	Main Protein
2	Pork Fat	30 gr	Complement ingredient
3	Corn Starch	10 gr	Binding Agent
4	Miana Leaf	15 gr	Complement ingredient
5	Katokkon Chili	10 gr	Complement ingredient
6	Pork Sus Casing	20 cm	Sausage Casing
7	Garlic	7 gr	Aromatic
8	Shallots	15 gr	Aromatic
9	Lemongrass	5 gr	Aromatic
10	Scallions	7 gr	Aromatic
11	Oil	30 gr	Sauteing
12	Beef Powder	5 gr	Seasoning
13	Salt	5 gr	Seasoning
14	Bamboo	7 cm (diameter)	Wrapper
15	Banana Leaf	20 cm (square)	Wrapper
16	Coconut Shell	500 gr	Burn Fuel
17	Charcoal	5 Blocks	Burn Fuel

3.2.2 Utensils

The utensils and functions of the utensils used in this study presented in the table 3.2

Table 3. 2 Utensils for Pa'Piong Sausage

No	Utensils	Function
1	Digital scale	Weighing ingredients
2	Knife	Cutting and preparing ingredients
3	Needle	Releasing air from the sausage
4	Cutting board	Place mate while cutting ingredients
5	Spoon	Mixing ingredients
6	Piping bag	Temporary place for the sausage
7	Food string	Tying sausage casing
8	Smoker	Cooking media for sausage
9	Portable gas torch	Light up the charcoal
10	Plastic spatula	Sauteing aromatic paste
11	Pan	Sauteing aromatic paste
12	Spice blender	Grinding all aromatic into paste
13	Mixing bowl	Mixing Pa'Piong sausage ingredients

3.3 Processing Methods

The processing method of this study are presented below:

1. Soak the Pork Sus Cassing in water until it is dehydrated and the texture is not stiff
2. Blend Garlic, Shallots, Lemongrass and Oil using a spice blender until smooth
3. Sauté the basic ingredients over medium heat until they smell fragrant and cooked
4. Add the scallions that have been cut into thin slices into the finished base
5. Mix Ground Pork Meat, Beef Powder, Salt, and Corn Starch
6. Cut Miana Leaf into chiffonade
7. Cut Katokkon Chili into brunoise
8. Then add Miana Leaf, Katokkon Chili, and the basic seasonings that have already been made into the meat mixture, stir until everything is well mixed.

9. Cut the Pork Fat into small dice
10. Mix the Pork Fat into the meat mixture, and make sure it's well mixed
11. Put the sausage mixture into the piping bag
12. Tie the ends of the Pork Saus Cassing using a string, then slowly add the sausage mixture. Make sure the one end of the sausage casing is closed again by tying it.
13. Prick each part of the sausage using a needle so that the air trapped inside the sausage can escape
14. Light up the charcoal inside the smoker using a portable gas torch
15. Cover the inside of the bamboo using banana leaves
16. Put the sausage into the bamboo and smoked it for about 3-4 hour
17. Add coconut shell over the charcoal for every an hour, to keep the smoke appear
18. Once cooked Pa'Piong Sausage is ready to be served

3.4 Flow Chart

