

CHAPTER III

METHODS

3.1 Time and Place

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

3.2 Ingredients and Utensils

3.2.1 Ingredients

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

Table 3.1 Ingredients for potato spread

<i>No.</i>	<i>Ingredients</i>	<i>Quantity</i>	<i>Function</i>
1.	Potato	2 pcs (\pm 300gr)	Spread base
2.	Corn starch	10 gr	To make roux
3.	Margarine	25 gr	to make roux & flavoring
4.	Nutmeg	1 gr	Aromatic & spice
5.	Paprika powder	3 gr	Color & flavoring
6.	Garlic powder	3 gr	Seasoning
7.	Onion flakes	4 gr	Seasoning
8.	Mustard	7 gr	Flavoring
9.	Salt	5 gr	Seasoning
10.	Sugar	5 gr	Seasoning
11.	Black pepper	2 gr	Seasoning
12.	Oregano	2 gr	Aromatic

1. Ingredients for potato spread

- 2 pcs potato
- 3 gr paprika powder
- 3 gr garlic powder
- 4 gr onion flakes
- 7 gr mustard
- 1 gr nutmeg
- Salt, sugar, black pepper
- 2 gr oregano

2. Ingredients for roux

- 10 gr corn starch
- 25 gr butter

3.2.2 Utensils

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

Table 3.2 Utensils for potato spread

<i>No.</i>	<i>Utensils</i>	<i>Function</i>
1.	Blender	Mashing the potato
2.	Spoon	Mixing seasoning and roux
3.	Steamer pot	To steam the potato
4.	Spatula	Stirring potato mixture in the pan & melting margarine
5.	Bowl	Mixing melted margarine & cornstarch
6.	Digital scale	Measuring ingredients
7.	Pan	Sautee the potato mixture & melting margarine
8.	Knife	Cut potatoes into small size
9.	Peeler	Peel potato skin
10.	Cutting board	To cut potato

3.3 Processing methods

The processing method of this study are presented below :

1. Steam potato for about 30-40 minute until become soft.
2. After steaming, chill potato for a while until it becomes warm.
3. Then cut the potatoes into small pieces so they can fit in the blender
4. Blend the potato until become smooth, make sure the texture is fine and smooth.
5. Then add dry ingredients (paprika powder, garlic powder, salt, sugar, black pepper, nutmeg, onion flakes), blend until the color golden yellow.
6. Add the wet ingredients (roux and mustard), to make roux just combine melted margarine and cornstarch together. Blend again.
7. After it blend nicely, transfer the potato mixture to the pan and sautee for a while until it become thicker and no more flour smells from corn starch for about 5 minute in a small heat.
8. Set aside the potato spread in a jar to be chilled and ready to be consume.

3.4 Flow Chart

The flowchart of processing methods is presented in figure 3.1

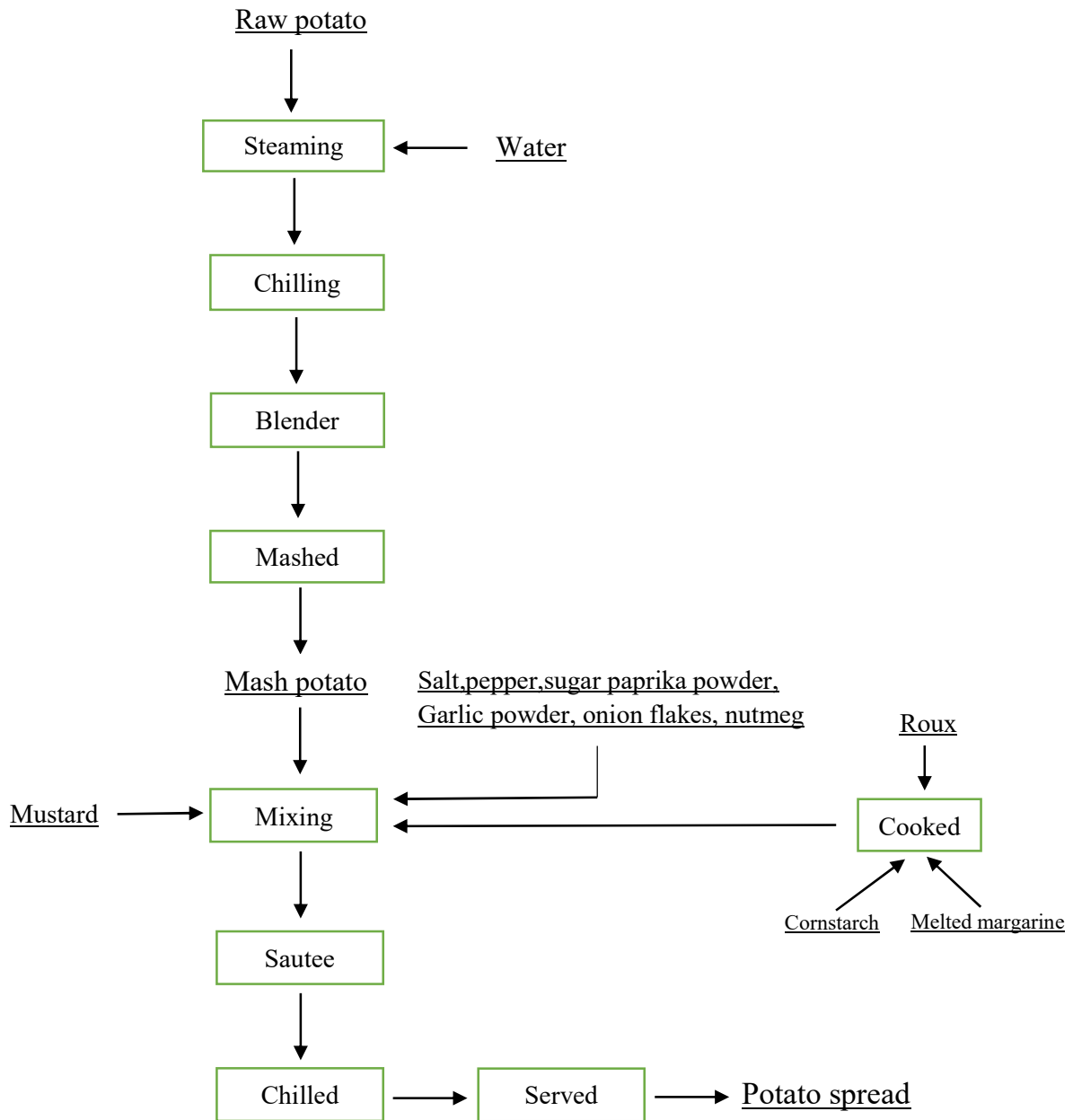


Figure 3.1 Flowchart Potato Spread