

CHAPTER III

METHODS

3.1 Time and Place

Culinary innovation and Product development was done from march to july 2023 at culinary kitchen and baking pastry kitchen, Ottimmo International, Surabaya.

3.2 Ingredients and Utensils

3.2.1 Ingredients

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

Table 3. 1 Nutritional content of Wheat gluten flour.

No	Ingredients	Quantity	Function
1	Sorghum flour	120 gr	Base gyoza skin
2	Wheat gluten flour	60 gr	Binding agent and adds elasticity the gyoza skin
3	Full cream milk	105 ml	Binding agent
4	Sugar	3 gr	Seasoning
5	Salt	5 gr	Seasoning
6	White pepper	3 gr	Seasoning
7	Mushroom stock powder	5 gr	Seasoning
8	Vegetable oil	15 ml	For pan-frying the gyoza
9	Sesame oil	10 ml	Aromatic
10	Soy sauce	1 tbsp	Seasoning
11	Peeled and chopped prawns	200 gr	Base filling
12	Chicken powder	5 gr	Seasoning
13	Cornstarch	1 tbsp	Complement ingredient
14	Carrot	½ pc	Complement ingredient
15	Scallion	1pc	Complement ingredient
16	Water	200ml	For steaming the gyoza
17	Garlic	2 cloves	Aromatic

- 1) Ingredients for Gyoza skin
 - 120 gr Sorghum flour
 - 60 gr Wheat gluten flour
 - 105 ml full cream milk
 - Salt, and white pepper to taste
- 2) Ingredients for Gyoza filling
 - 200 gr Peeled and chopped prawns
 - 50 ml Water
 - 5 gr Chicken powder
 - 10 ml Sesame oil
 - 1 tbsp Soy sauce
 - 1 tbsp Cornstarch
 - ½ pc Carrot
 - 2 cloves Garlic
 - 1 pc Scallion
 - Sugar, salt, white pepper, mushroom stock powder to taste
- 3) Ingredients for Pan fried Gyoza
 - 15 ml Vegetable oil
 - 150 ml Water

3.2.2 Utensils

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

3.2

Table 3. 2 Utensils for Sorghum Gyoza

No	Utensils	Function
1	Knife	Cutting the ingredients
2	Cutting board	Placemat for cutting the ingredients
3	Digital scale	Measuring water and chicken stock
4	Small bowl	Put the ingredients that has been cut
5	Large bowl	Mixing gyoza dough and filling
6	Spoon	Mixing gyoza filling
7	Grinding machine	Grind the gyoza dough
8	Blender	Blending the ingredients for gyoza filling
9	Large non-stick frying pan	Pan-frying the gyoza
10	A lid	Speed up the steaming of the gyoza
11	Wooden spatula	To take gyoza that are already cooked
12	Peeler	Peeling carrot
13	Ring cutter	Make a round gyoza skin shape

3.3 Processing Methods

The processing method of this study are presented below:

1. Mix sorghum flour, wheat gluten flour, full cream milk, a pinch of sugar, salt, white pepper. Mix until it becomes a dough.
2. Flatten the dough using a pasta roller to reach the desired thinness, and form it into a round shape.
3. Chopped shrimp, add chicken stock, chopped carrot , scallion, cornstarch, garlic, soy sauce, salt, sugar, white pepper, mushroom stock powder, sesame oil. Grind using a blender until the filling's texture becomes thick and sticky.

4. To make dumplings, place a teaspoon of filling in the center of gyoza skin. Moisten the edges with water and fold them, then press the edges to seal and bend them slightly so that they cover the filling.
5. Heat the oil in a large non-stick frying pan over high heat. Add the gyoza and cook for about 2 minutes or until the bottoms are starting to turn golden brown. Pour in enough water to cover a quarter of the way up the sides of the gyoza. Cover with a lid and steam for 4-5 minutes, or until cooked all the way through.
6. Move the gyoza from the pan to a plate.

3.4 Flow Chart

The flowchart of processing method is presented in Figure 3.1.

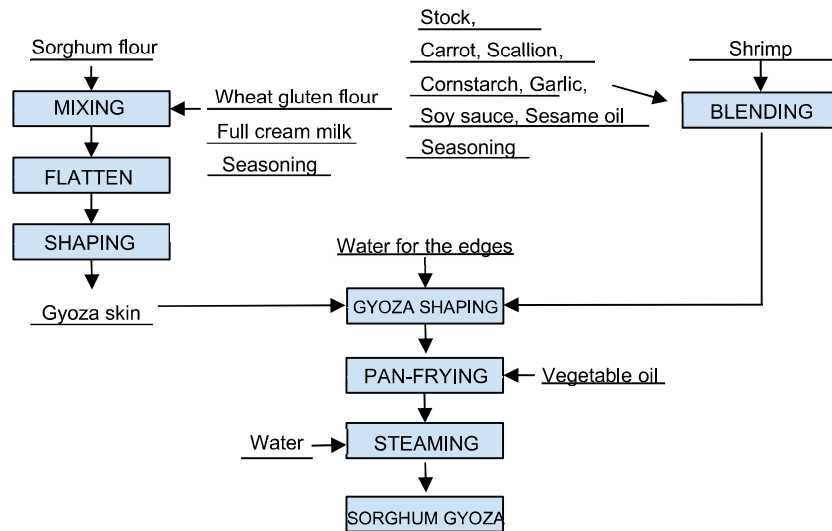


Figure 3. 1 Flowchart Sorghum Gyoza