

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.

3.2 Ingredient And Utensils

3.2.1 Ingredient

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

Table 3. 1 Ingredient for Edamame spread

No	Ingredient	Quantity	Function
1	Edamame (No Skin)	300 g	Main Ingredient
2	Corn syrup	130 ml	Texture
3	Tropicana Sugar	15 g	Flavour
4	Water	80 ml	Liquid
5	Honey	20 ml	Flavour
6	Lemon Juice	5 ml	Flavour
7	Lemon zest	2 g	Texture

1. Ingredient For Edamame Spread

- Edamame 300 g
- Corn Syrup 130 ml
- Tropicana 30 g
- Water 80 ml
- Honey 20 ml
- Lemon Juice 5 ml
- Lemon Zest 2 g

3.2.2 Utensils

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

Table 3. 2 Utensils For Edamame Spread

No	Utensils	Function
1	Stove	to cook the spread
2	Sauce pan	place to cook
3	Colander	to filter the water from the edamame
4	Digital Scale	Consider the materials used
5	Blender	chop edamame
6	Gastronom	place for ingredients
7	Rubber Spatula	to stir while cooking
8	Spoon	take the ingredient

3.3 Processing Methods

The processing method of this study are presented below:

1. First, Boil the water until it boils after adding the edamame for five minutes
2. After five minutes remove the edamame and drain
3. After draining, peel the edamame from the skin
4. Put The edamame and also the water into the blender, blend until smooth
5. Place the smoothed edamame also add Tropicana sugar, Honey , Lemon juice and Zest in pot and cook
6. Cook until the color becomes slightly dark and the texture is like jam
7. If it already has a texture like jam, turn off the heat and the jam can be served

3.4 Flow Chart

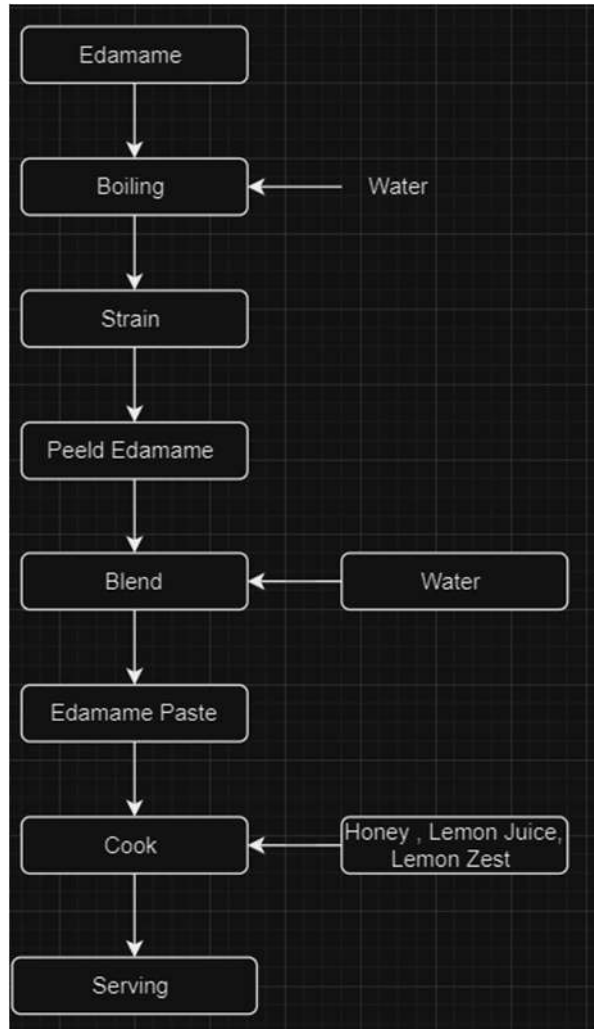


Figure 3. 1 Flow Chart