

CHAPTER III

METHODS

3.1 Time and Place

Culinary Innovation and Product development was done from March 2023 to April 2023 at Apartemen Denver 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. Ingredients for Kwetiau Sorghum Sheets

No	Ingredients	Quantity	Function
1	Sorghum Flour	240 gram	Kwetiau base
2	Tapioca Starch	80 gram	To make a chewy dough
3	Oil	10 gram	To keep it from sticking
4	Water	640 gram	Liquid for dough
5	Salt	2 gram	Seasoning

1. Ingredients for Sorghum Kwetiau Noodles

- 240 gram Sorghum Flour
- 80 gram Tapioca Starch
- 10 gram oil
- 640 gram water
- 2 gram salt

2. Ingredients for Fried Sorghum Kwetiau

- 250 gram sorghum kwetiau
- 5 pcs meatball
- 100 gram chicken breast
- 2 pcs egg
- 3 pcs garlic
- 5 pcs shallots
- 50 gram bean sprouts
- 10 gram soy sauce
- 5 gram oyster sauce
- 5 gram sweet soy sauce
- 5 gram Worcestershire sauce
- Salt and pepper
- 20 gram oil for saute

3.2.2 Utensils

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

Table 3.2 Ingredients for Kwetiau Sorghum

No	Utensils	Fungtion
1	Scale	Weigh the ingredients
2	Steamer	Steaming the Kwetiau Sheets
3	Baking Tray 24 cm	Shaping the dough
4	Bowl	Place to mix the dough
5	Pan	Stir frying kwetiau and the ingredients
6	Knife	Cutting and preparing ingredients
7	Cutting board	Place mat while cutting ingredients
8	Spatula	Sauteing aromatics
9	Brush	To grease kwetiau skin and baking tray

3.3 Processing Methods

The processing method of this study are presented below:

1. Combine all ingredients in a bowl, stir well
2. Heat a steamer over medium heat, then grease a baking sheet with oil
3. Weigh 150 gr of batter, pour it into the tin, then put it in the steamer
4. Spread out the batter by shaking the pan, steam for 2-3 minutes
5. Remove the kwetiau from the steamer, then brush with oil then remove the kwetiau from the pan
6. Continue steaming the mixture again until finish
7. Stack the steamed kwetiauw sheets, then slice into long noodle strands 8

The kwetiau is ready to be processed

8. Prepare the ingredients to make sorghum kwetiau.
9. Cut beef meatballs and beef into small pieces
10. Chop garlic and shallots.
11. Pour the oil into the pan and add the beef and beef meatballs, add the garlic and shallots.
12. Beat in 2 duck eggs, add seasonings and soy sauce and then add in the kwetiau.
13. Cook briefly over high heat so the kwetiau doesnot break. serve with fried shallot.

3.4 Flow Cart

Grind the sorghum seeds

