

CHAPTER III METHODS

3.1 Time and Place

Culinary innovation and Product development was done on May 2023 at Marina Residence, Puri Widya Kencana K1/1.

3.2 Ingredients and Utensils

3.2.1 Ingredients

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

Table 3.1 Ingredients for Jackfruit Seeds Chicken Meatballs

No.	Ingredients	Quantity	Function
1	Chicken Fillet	400 g	Main ingredient
2	Jackfruit Seed Starch	50 g	Main ingredient
3	Tapioca Starch	25 g	Adding Bouncy Texture
4	Garlic	1 clove	Aromatic
5	Shallot	1 clove	Aromatic
6	Egg	1	Stabilizer
7	Sugar	10 g	Seasoning
8	Salt	8 g	Seasoning
9	Ice Cubes	200 g	Form an emulsion

3.2.2 Utensils

The utensils and function used in this study presented in the Table 3.2

Table 3.2 Utensils for Making Jackfruit Seeds Chicken

No	Utensils	Function
1	Knife	Cutting the Chicken and Jackfruit Seeds
2	Cutting Board	Place mat to cut the ingredients
3	Chopper	To grind the ingredients
4	Pot	To boil the meatballs

5	Spoon	To shape the dough into a ball shaped
6	Glass	Filled with water for a spoon not to stick to the dough
7	Bowl	Place for the boiled meatball
8	Digital scale	Weighing the ingredients

3.3 Processing Methods

The processing method of this study are presented below:

Jackfruit Seeds Starch

1. Remove the Jackfruit seed skin.
2. Wash and clean the jackfruit seeds using water.
3. Slice the seeds. Slicing is done with a thickness level of 2-3 mm.
4. Dry the sliced seeds under the sun for 24 hours or using dehydrator 40⁰C for 10 hours.
5. After the seeds dried, blender it until smooth and can be sieved.

Jackfruit seeds Chicken Meatballs

1. Put all the ingredients into chopper or meat grinder, until the desired texture.
2. Prepare a glass of water, to put the spoon that used for shaped the dough into a ball.
3. Prepare a bowl of water, to put the boiled meatball
4. Form the dough into a round.
5. Put it in boiling water.
6. When it is boiled, drain it and place it in a prepared bowl of water.

3.4 Flow Chart

The flow chart of processing methods is presented in Figure 3.1

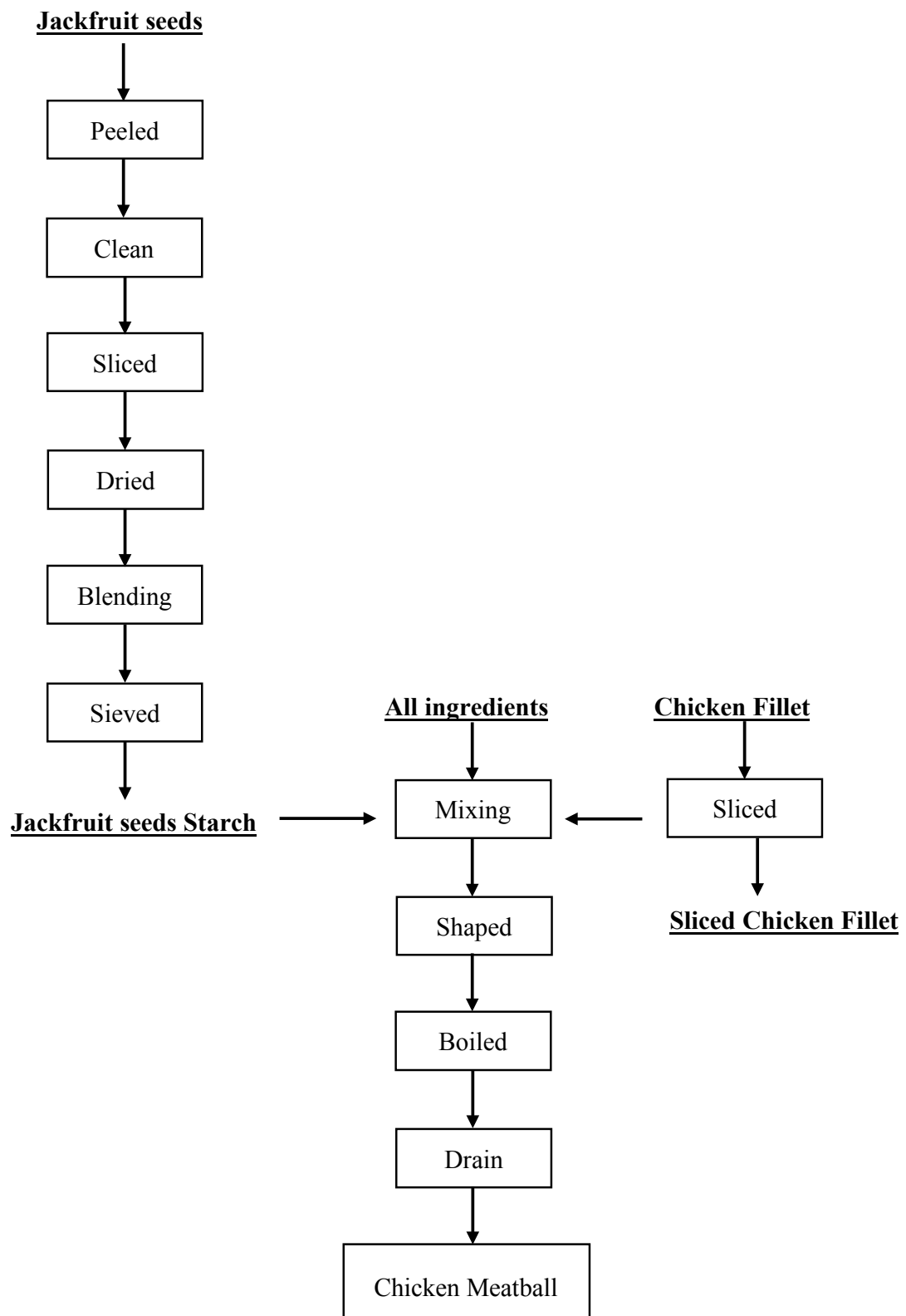


Figure 3.1 Jackfruit Seeds Chicken Meatballs