



Akademi Kuliner & Patiseri
OTTIMMO
INTERNASIONAL
CULINARY ARTS - GASTRONOMY - BAKING & PASTRY ARTS

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TITLE : PRODUCTION OF AROMATIC ORGANIC ORANGE ZEST VINEGAR WITH DOUBLE STEPS FERMENTATION

INGREDIENTS :

- 100 gr of orange zest (though the breed of the orange may vary)
- 1 gr of yeast *Saccharomyces cerevisiae* (ratio 1 gr/L) as fermentation starter
- Sugar (ratio 120 gr/L)
- Pure Lemon and lime extract (the amount will be decided after trial)
- 1 litre of water

STEPS :

1. Wash and then peel the skin of the orange.
2. Put in the peel to a litre of water inside saucepan.
3. Pasteurize the mixture at 70 degree Celsius for 15 minutes and make sure all the sugar has dissolved.
4. Put the mixture inside sterile jar and chill the mixture until it reaches 40 degree Celsius and add appropriate amount of yeast *Saccharomyces cerevisiae* into the mixture.
5. Fermentation process: Ferment the mixture for 12 days inside the jar at room temperature (first step fermentation).
6. 2nd step Fermentation (acetic fermentation): Add 5% of pure Lemon and lime extract every 5 days into the mixture and ferment for 12 days to produce secondary metabolites.
7. Pasteurize the fermented mixture at 75 degree Celsius for 15 minutes to stop the fermentation process.
8. Put inside sterile jar and done.

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