

CHAPTER III

METHODS

3.1 Time and Place

Culinary innovation and Product development were done from March to June 2023 at the baking and pastry kitchen, Ottimmo International.

3.2 Ingredients and Utensils

3.2.1 Ingredients

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

Table 3. 1 Ingredients for Kabocha Crispy

No	Ingredients	Quantity	Function
1.	Kabocha flour	20 gr	Main ingredients
2.	Egg whites	50 gr	Binding all ingredients
3.	Butter	30 gr	To crisp the cookie
4.	Powdered sugar	50 gr	Seasoning
5.	Baking powder	½ tsp	To crisp the cookie
6.	Kabocha seeds	20 gr	Complement
7.	Cheese	200 gr	Complement

3.2.2 Utensils

The utensils and functions of the utensils used in this study are presented in Table 3.2

Table 3. 2 Utensil for Kabocha Crispy

No.	Utensils	Function
1.	Dehydrator	Dehydrate the pumpkin
2.	Mandoline	Slicing the pumpkin
3.	Sieve mesh 80	To sifted pumpkin flour to become a smoother grain
4.	Whisk	Mixing
5.	Spoon	Spread the dough into the mold
6.	Scales	Weigh all ingredients
7.	Grated cheese	Grates cheese
8.	Baking sheet	The base of the baking place
9.	Baking paper	Prevent sticky dough on baking sheet
10.	Mixing bowl	Mix all ingredients
11.	Oven	Bake kabocha crispy
12.	Almond crispy mold	Print the dough so that the almond shape is equal
13.	Blender	To ground the dry pumpkin

3.3 Processing Methods

The processing method of this study is presented below:

1. Peel and deseed pumpkin
2. Cut the pumpkin 2-3mm, Wash the pumpkin seeds thoroughly until they are clean from the fibers attached to the pumpkin seeds
3. Dehydrate the pumpkin and seed 70°C for 60 hours
4. Blend the pumpkin flesh using a blender then sift using an 80-mesh sieve.
5. Peel the pumpkin seeds using nail clippers

6. Creaming butter and sugar until pale
7. Add egg whites little by little, Once mixed well, add the pumpkin flour and baking powder. Put it in a piping bag
8. Print the dough using a tuile stencil, and thin it out. Sprinkle with grated cheese and pumpkin seeds.
9. Bake in 100°C 25-30 minuets
10. Remove from the oven, wait until it cools down a bit, then separate it from the baking paper

3.4 Flow Charts

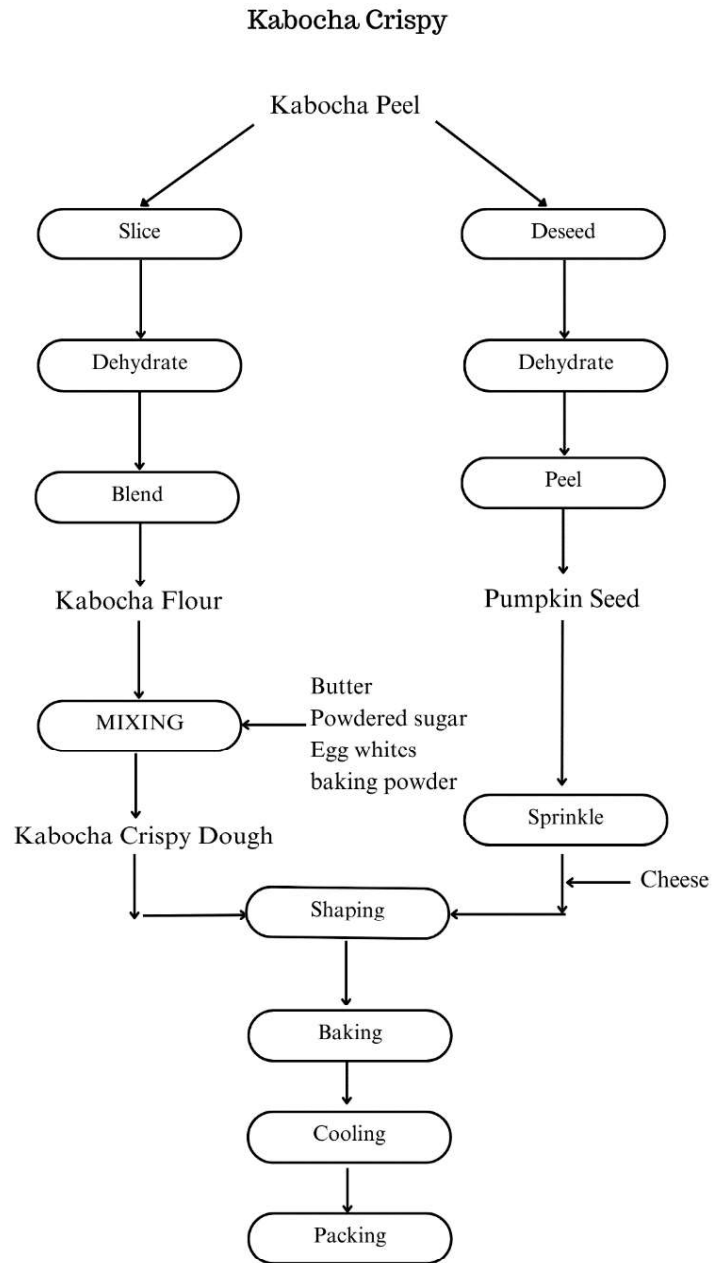


Figure 3. 1 Flowchart of Kabocha Crispy