CHAPTER III

METHODS

3.1 Time and Place

Culinary innovation and Product development was done from 23rd march – 4th may 2023 at my own kitchen in my own house.

3.2 Ingredients and Utensils

3.2.1 Ingredients

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

Table 3.1. INGREDIENTS

No.	Ingredients	Quantity	Function
1	Quaker rolled oats	150 gr	Noodle base
2	Rice flour	100 gr	Noodle base
3	Tapioca starch	100 gr	Noodle base
4	Boiling water	250 ml	Noodle base
5	Salt	1.4 gr	Noodle base
6	garlic	3 pcs	Aromatic
7	shallot	4 pcs	Aromatic
8	Vegetable oil	4 tbsp	Sauteing aromatic
9	Sweet soy sauce	1 tbsp	Seasoning
10	Soy sauce	1 tbsp	Seasoning
11	White pepper	¼ tsp	Seasoning
12	Mushroom stock powder	10 gr	Seasoning
13	Scallion	1 pc	Garnish
14	White button mushroom	8 pcs	toppings

1. Ingredients for noodle dough:
   - Quacker rolled oats   150 gr
   - Rice flour   100 gr
   - Tapioca starch   100 gr
   - Boiling water   250 ml
   - Salt   1,4 gr
2. Ingredients for the fried noodle
   - Garlic   3 pcs
   - Shallot   4 pcs
   - Vegetable oil   4 tbsp
   - Sweet soy sauce   1 tbsp
   - Soy sauce   1 tbsp
   - White pepper   ¼ tsp
   - Mushroom stock powder   ½ tsp
   - Scallion   1 pcs
   - White button mushrooms   8 pcs

3.2.2 Utensils

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

Table 3.2 Utensils For Making The Noodle

No	Utensils	Function
1	Measuring cup	Measuring ingredients
2	Large mixing bowl	Mixing the noodle dough
3	Hand blender	Grinding the oatmeal
4	Frying pan	Cooking the noodles
5	Sauce pan	Boil water
6	Knife	Cutting and preparing ingredients
7	Rolling pin	Roll the noodle dough
8	Cutting board	Place mate while cutting the ingredient
9	Spatula	Sauteing aromatics, mix the noodle
10	Strainer	Straining water after boiling
11	bowl	Putting the noodle that have been cooked
12	Digital scaler	Measuring ingredients
13	chopstick	Mixing the ingredients

3.3 Processing Methods

The processing method of this study are presented below :

1. Measure the oatmeal in the digital scaler then grind it in the hand blender until smooth (the consistency of powder)
2. Boil 250 ml of water in the sauce pan.
3. In a large mixing bowl put together oatmeal that have been grinded, rice flour, tapioca starch and salt. Mix well
4. Put the boiling water in the large mixing bowl and continue stirring with chopstick.
5. Mix constantly until it forms into a dough
6. When the temperature drops and became warm start kneading the dough with your hand. Knead until the surface is smooth
7. Flatten your dough with rolling pin. Flatten until 0.5 cm thickness.
8. Cut your dough in the shapes of noodles using a knife
9. Boil some water. Cook the noodle in the boiling water for 2 minutes
10. Strains the noodle and shock them with cold water to stop the cooking process. Set aside
11. chopped garlic, shallot and cut the scallion, and mushroom set aside
12. heat some vegetable oil with frying pan, Sautee the aromatics wait until the smell comes.
13. Adjust to high heat and put in your mushroom. Cook until shrinks
14. Add in the seasoning sweet soy sauce. Soy sauce, white pepper, mushroom powder seasoning. Adjust the seasoning
15. Put some sweet soy sauce in the noodle and mix it well before putting it in the frying pan.
16. Next put the noodle in the frying pan and mix well with the topping.
17. To serve put the noodle in the serving plate and top it with some chopped scallion.

3.4 Flow Chart

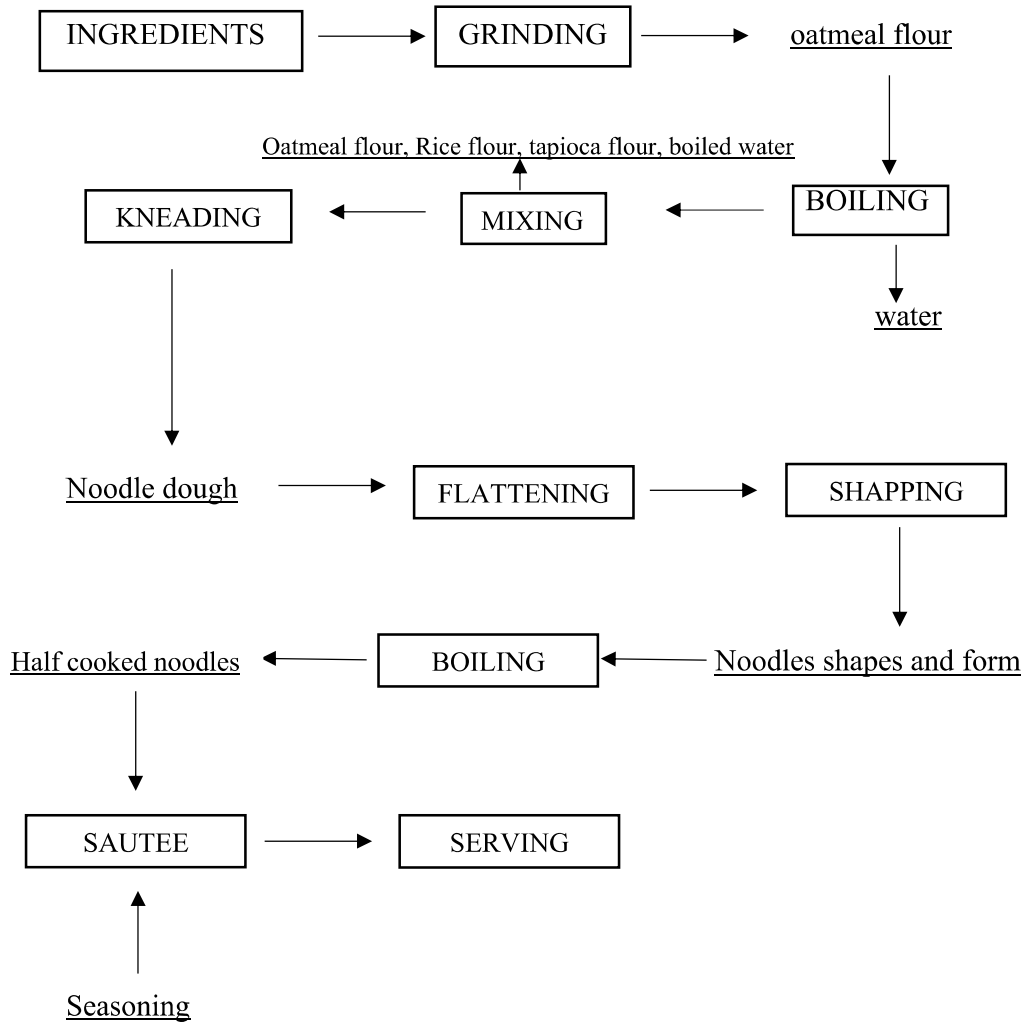The flow chart of processing methods is presented in figures 3.1

```
┌─────────────┐        ┌──────────┐
│ INGREDIENTS │ ──────▶│ GRINDING │ ──────▶  oatmeal flour
└─────────────┘        └──────────┘                │
                                                   ▼
         Oatmeal flour, Rice flour, tapioca flour, boiled water
                                    ▲
┌──────────┐        ┌────────┐      │      ┌─────────┐
│ KNEADING │ ◀───── │ MIXING │ ◀────────── │ BOILING │
└──────────┘        └────────┘             └─────────┘
     │                                          │
     ▼                                          ▼
                                              water

Noodle dough ──────▶ ┌────────────┐ ──────▶ ┌──────────┐
                     │ FLATTENING │         │ SHAPPING │
                     └────────────┘         └──────────┘
                                                  │
                                                  ▼
Half cooked noodles ◀── ┌─────────┐ ◀── Noodles shapes and form
                        │ BOILING │
                        └─────────┘
     │
     ▼
┌────────┐        ┌─────────┐
│ SAUTEE │ ──────▶│ SERVING │
└────────┘        └─────────┘
     ▲
     │
Seasoning
```

Figure 3.4 flowchart noodle