

CHAPTER III

METHODS

3.1 Time and place

Culinary innovation and Product development was done from April to July 2023 at Ottimmo International culinary kitchen, baking pastry kitchen, and home kitchen.

3.2 Ingredient and utensils

Table 3.1 Ingredients

| No. | Ingredient | Quantity | Function |
|-----|-------------------|----------|--------------|
| 1 | All-purpose flour | 204g | Pasta base |
| 2 | Carob powder | 68g | Pasta base |
| 3 | Egg | 150g | Dough binder |
| 4 | Water | 65ml | Moisture |
| 5 | Castor sugar | 35g | Sweetener |
| 6 | Milk | 15ml | Moisture |
| 7 | Salt | ½ tsp | Seasoning |
| 8 | Coconut | 200g | Filling |
| 9 | Palm sugar | 125g | Sweetener |
| 10 | Pandan | 2 pcs | Aromatic |

1. Ingredient for pasta

| | |
|--------------------|------|
| -All-purpose flour | 204g |
| -Carob powder | 68g |
| -Egg | 150g |
| -Water | 15ml |

- Castor sugar 35g
- Milk 15ml
- Salt ¼ tsp

2. Ingredient for unti kelapa:

- Coconut 200g
- Palm sugar 125g
- Pandan 2pcs
- salt ¼
tsp
- water 50ml

Table 3.2 Utensils

| No | Utensils | Function |
|----|----------------|--------------------|
| 1 | Digital scale | Measure ingredient |
| 2 | Pasta maker | Shaping pasta |
| 3 | Mixing bowl | Mixing dough |
| 4 | oven | Baking pasta |
| 5 | Frying pan | Cooking coconut |
| 6 | Ravioli cutter | Shaping pasta |

3.3 Processing method

Chocolate pasta:

1. Combine the flour and carob powder and form it into mountain-like mound
2. Create a well in the centre, then add eggs, water, and milk.

3. Mix them well together then gradually start pulling the flour into the pool of egg
4. Continue to gradually add flour until the dough start holding together.
5. Once the dough starts holding together, form it into a ball.
6. Knead the dough for 10 minutes, rest the dough for 1-2 hours
7. Roll the dough then shape it with pasta machine
8. Put the filling inside
9. Preheat the oven to 170⁰C and bake the ravioli for about 15 minutes.

Fillings:

1. Melt the palm sugar in a pan then add water
2. Add the pandan leaves and cook for 5 minutes
3. Then add the shredded coconut and mix them with the melted sugar
4. Cook until the coconut colour turns into golden brown.

3.4 Flow chart



Figure 3.1 Flowchart Chocolate Ravioli

