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

35g -Castor sugar

-Milk 15ml -Salt 1/4 tsp

2. Ingredient for unti kelapa:

200g -Coconut

-Palm sugar 125g

-Pandan 2pcs 1/4

-salt

tsp

50ml -water

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 170°C 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

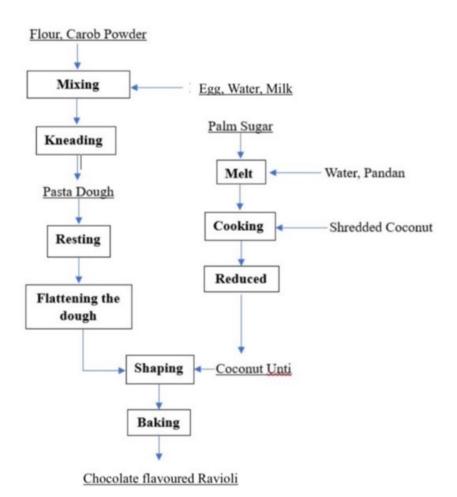


Figure 3.1 Flowchart Chocolate Ravioli