

CHAPTER III

METHODS

3.1 Time and Place

Culinary innovation and Product development was done from April to May 2023 at Marina Residence, Puri Widya Kencana K1/1.

3.2 Ingredients and Utensils

3.2.1 Ingredients

The ingredients and functions of the ingredient used in this study presented in the table 3.1

Table 3. 1 Ingredients for *Moringa* Chicken Nugget

Ingredients	Quantity	Function
<i>Moringa</i> Leaves	200 g	Main Ingredient
Chicken Thigh	200 g	Main Ingredient
White Bread	33 g	Adding Soft Texture
Egg	29 g	Binding Ingredient
Spring Onion	20 g	Flavor Enhancer
Mayonnaise	46 g	Seasoning
Mushroom Stock Powder	5 g	Seasoning
Garlic Powder	10 g	Seasoning
Salt	2 g	Seasoning
Ice cubes	10 g	Adding Bouncy Texture
Flour	60 g	Coating
Beaten Egg	60 g	Coating
Bread Crumb	60 g	Coating

3.2.2 Utensils

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

Table 3.2 Utensils for *Moringa* Chicken Nugget

No.	Utensils	Function
1	Chopper	To grind the meat
2	Knife	To cut the ingredients
3	Cutting board	Place mat to cut the ingredients
4	Container	Place for the nugget while steaming
5	Steamer Pot	To steam the Nugget
6	Frying Pan	To fry the Nugget
7	Spatula	To mix the ingredients
8	Tongs	To cook the Nugget
9	Digital Scale	To weigh the ingredients

3.3 Processing Methods

The processing method of this study are presented below:

1. Wash the *Moringa* Leaves.
2. Put the chicken and *Moringa* leaves into meat grinder.
3. Add in the ice cubes, white bread, and all the seasonings into the grinder gradually
4. Put the grounded chicken in a container.
5. Steam until cooked around 30 minutes, set aside to cool.
6. Cut the nuggets according to preference, coat with flour, beaten egg, and breadcrumbs.
7. Fry the nugget until golden brown.

3.4 Flow Chart

The Flow Chart of processing method is presented in Figure 3.1.

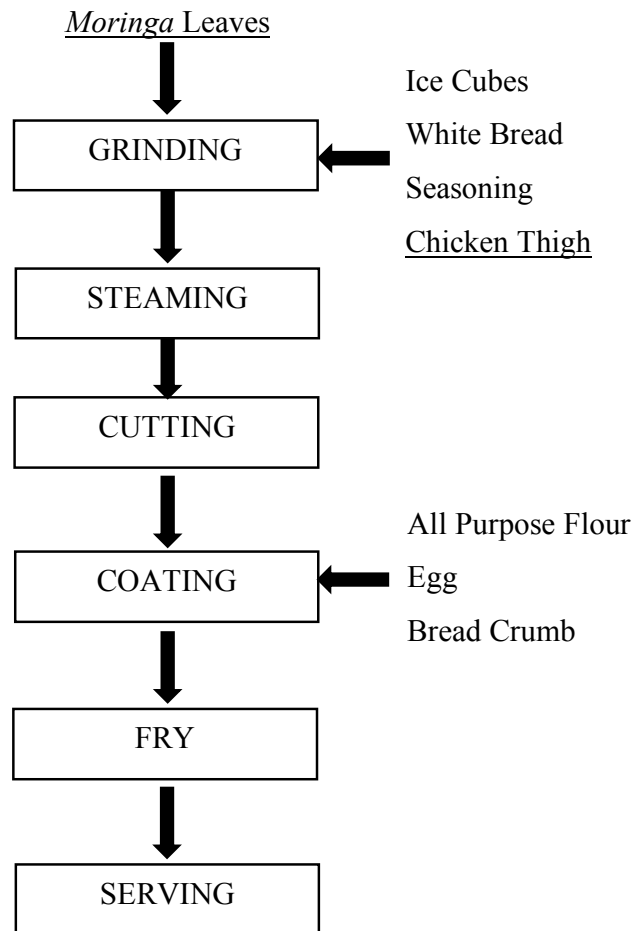


Figure 3.1 Flowchart *Moringa* Chicken Nugget