

CHAPTER III

METHODS

3.1 Time and Place

Culinary innovation and Product development was done from May to June 2023 at culinary kitchen and baking and pastry kitchen, Ottimmo International.

3.2 Ingredients and Utensils

3.2.1 Ingredients

The ingredients and fuction of the inggrediants used in this study presented in the table 3.1

Table 3.1 Ingredients for Jelly

No	Ingredients	Quantity	Function
1.	Orthosiphon aristatus	250 ml	Complement inggrediants
2.	Sugar cane puree	130 ml	Make a jelly
3.	Water	650 ml	Complement inggrediants
4.	honey	2 tsp	Aromatic
5.	Orange juice	25 ml	Seasoning
6.	Jelly powder	10 gr	Thickener

3.3 Utensils

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

Table 3.2 Utensils for Jelly

No	Ingredients	Function
1.	Measuring cup	Measuring water and stock
2.	Large mixing bowl	Mixing jelly dough
3.	Digital scale	Weighing ingredients
5.	Knife	Cutting and preparing ingredients
6.	Wooden spatula	Sauteing aromatics
7.	Spoon	Mixing Jelly ingredients, shaping Jelly dough

3.4 Processing Methods

The processing method of this study are presented below :

- 1) Boil water, add a 6 grams of dried orthosiphon aristatus
- 2) When it boils, turn off the heat, then strain and set aside.
- 3) Next, put the orthosiphon aristatus cooking water into the pot. Add plain jelly , sugar cane juice puree, honey, oranges
- 4) Stir until cooked and bubbly, then turn off the heat
- 5) Pour into the container to be used
- 6) Wait until the jelly hardens, then ready to serve

3.5 Flowchart

The flowchart of processing methos is presented in Figure 3.1.

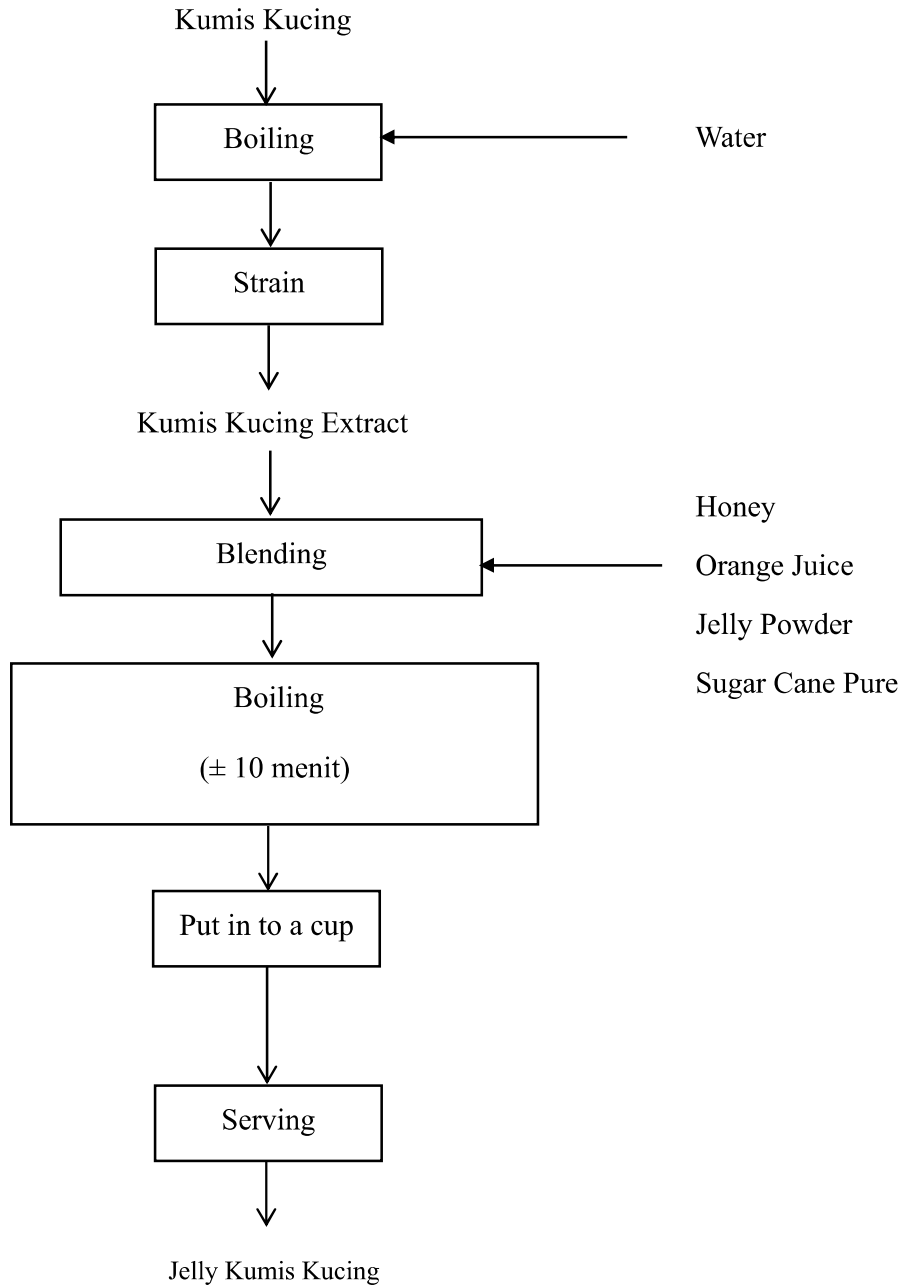


Figure 3.1. Flowchart Jelly