

CHAPTER III

METHODS

3.1 Time and Place

Culinary innovation and Product development was done from March to July 2023 at culinary kitchen and baking and pastry kitchen, Otimmo Internasional.

3.2 Ingredients and Utensils

3.2.1 Ingredients

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

Table 3.1 Ingredients for Cilembu Sweet Potato and Peanut Cereal

No.	Ingredients	Quantity	Function
1	Cilembu sweet potato flour	80 g	Main ingredient
2	Margarine	10 g	To crisp the cereal
3	Water	20 ml	Binding all ingredients
4	Vanilla powder	0,5 g	Aromatic
5	Peanuts	20 g	Complement ingredient

1. Ingredients for Cilembu Sweet Potato Flour

- Cilembu Sweet Potato

2. Ingredients for Cilembu Sweet Potato and Peanut Cereal

- Cilembu sweet potato flour

- Peanut

- Margarine

- Vanilla powder

- Water

3.2.2 Utensils

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

Table 3.2 Utensils for Making Cilembu Sweet Potato and Peanut Cereal

No	Utensils	Function
1	Spoon	Scrape the cooked cilembu sweet potato flesh
2	Fork	To Skewering and smashing the cilembu sweet potato
3	Knife	Cutting cilembu sweet potato
4	Pan	Roasting Peanut
5	Hand glove	Mixing cereal ingredient
6	Baking Papper	Coat the dough to thin out
7	Food dehydrator	Drying cilembu sweet potato
8	Blender	Grind dry cilembu sweet potato and peanuts
9	Digital scale	Weighing ingredients
10	80 mesh sieve	Filter the cilembu sweet potato that has been in the blender
11	Ring cutter diameter 2 cm	Cut cereal dough
12	Rolling pin	Thin the cereal dough
13	Oven	Baked cereal dough
14	Small mixing bowl	Mixing cereal dough

3.3 Processing Methods

The processing method of this study are presented below :

Cilembu sweet potato flour

1. Cut a little on the both ends of the cilembu sweet potato then prick all sides of the sweet potato with fork and bake at 250° celcius for 45 minutes.
2. After the sweet potato is cooked, cut it into two parts and scrape the flesh sweet potato flesh then mash it with a fork.

3. Arrange cilembu sweet potato on food dehydrator tray that already covered with baking papper, set food dehydrator with temperature 60° celcius for 3 days.

4. After 3 days, take dried cilembu sweet potato and blender it until smooth than sieve it.

Cilembu sweet potato and peanuts cereal

1. Soak the peanuts in hot water until the peanuts shells can be removed.

2. Toast the peanuts in a pan until they are brown in color then grind the peanuts and water with blender.

3. Combine all ingredients in small mixing bowl.

4. When the cereal dough is ready, cover it with baking papper and roll the dough to a thickness of approximately 1 mm.

5. Next, print the dough that has been thinned with a ring cutter.

6. Place the dough that has been printed into baking tray which has been lined with baking paper.

7. Baked in 120 C for 10 minutes.

8. Remove from the oven, wait until it cools down abit, then separate it from the baking papper.

3.4 The flow chart of processing methods is presented in Figure 3.1

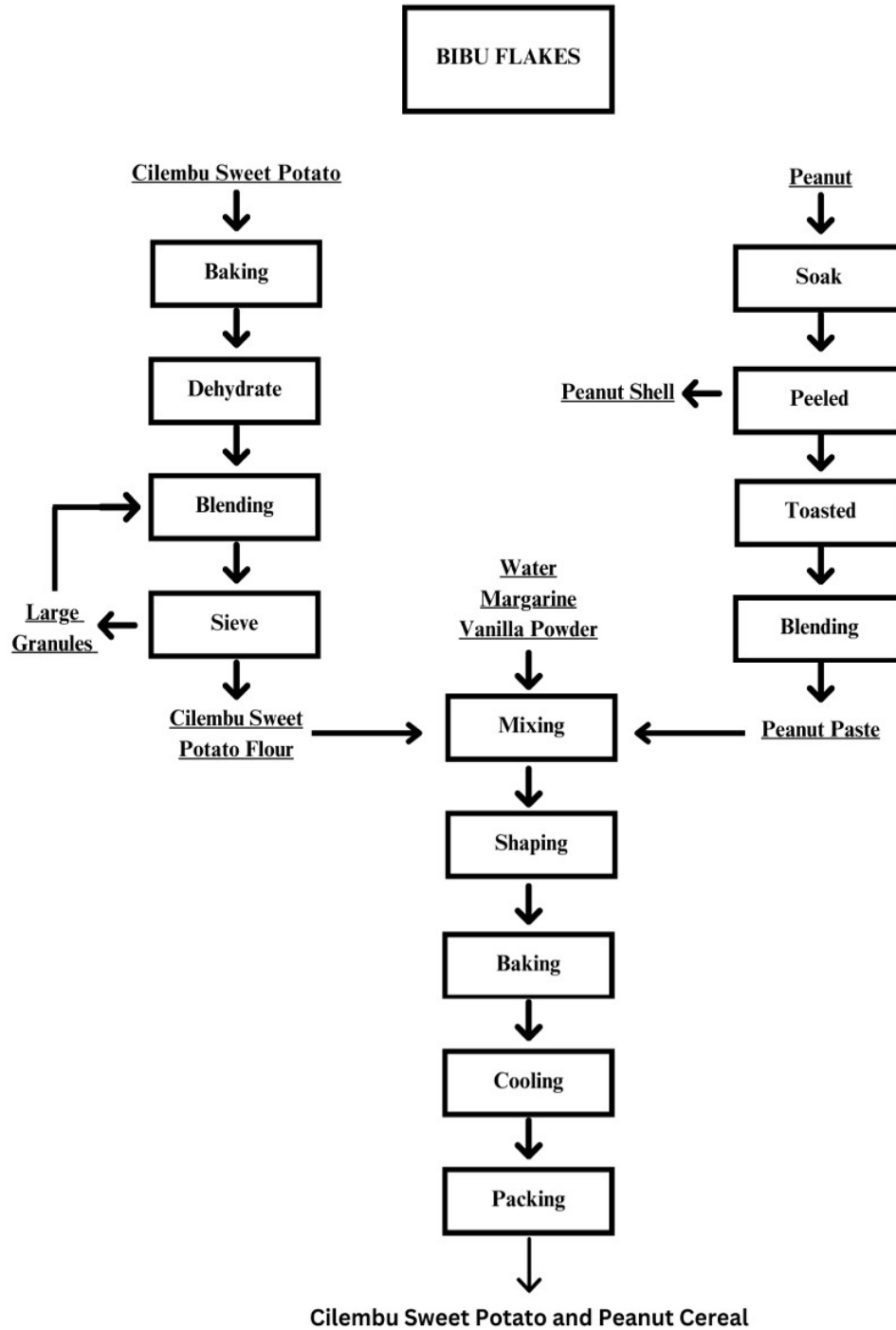


Figure 3.1 Cilembu Sweet Potato and Peanut Cereal Flow Chart