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APPENDIX

1. Approved Recipe

Recipe Name : VEGETARIAN SATE PADANG
TITLE OF C&D : UTILIZATION OF OYSTER MUSHROOM & DRY MUSHROOM FEET AS A REPLACEMENT OF MEAT IN SATE PADANG
Yield : 1-2 portion
Main Ingredients : 150 gr oyster mushroom & 100 gr shitake mushroom stalk

MUHSROOM MEAT

Ingredients :

- 150 gr oyster mushroom
- 100 gr shitake mushroom stalk (soaked overnight)
- 1-2 tsp mushroom powder
- ¼ tsp white pepper
- 2 tsp tapioca starch
- ½ tsp garlic powder
- ½ tsp onion powder
- 2 tbsp egg
- 1 segment of turmeric
- 1 segment of ginger
- 5 pcs of candlenut
- 1 segment of galangal

Method :

1. Wash the oyster mushrooms and mushroom stalks
2. Put it in the blender and blend with a little water, do not make it too smooth
3. Strain the blended mushrooms using a cloth filter until no water remains
4. Mix the tapioca starch, all the seasonings and eggs into the mushroom mixture
5. Once homogenous, take 2 tablespoons of dough round then flatten
6. Steam for 15 minutes
7. After that, cut into squares
8. Blend turmeric, ginger, candlenut, galangal
9. Sautee the spices that have been blended until fragrant and add some seasoning
10. Put the meat and stir evenly
11. Last, skewer the meat and grill

SATE PADANG SAUCE

Ingredients :

- 5-10 pcs curly red chili
- 2 pcs candlenut
- 1 segment of turmeric
- 1 segment of ginger
- 1 segment of galangal
- 5 pcs lime leaves
- 1 pcs lemongrass
- 5 pcs bay leaf
- salt
- mushroom powder
- 1-2 tbsp ground peanuts
- cumin
- pepper
- coriander
- star anise
- cloves



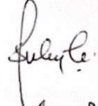
Method :

1. Blend chili, candlenut, turmeric and ginger until smooth
2. Grind cumin, pepper, coriander, cloves and star anise into powder
3. Sautee the ground spices, add bay leaves, lime leaves, and galangal until all are wilted and fragrant
4. Add 1 liter of water and wait until it boils
5. Add the powder spices, ground peanuts and some seasoning
6. Thicken the gravy using cornstarch while stirring so it doesn't get lumpy

RECIPE BACKGROUND (50 – 100 WORDS)

Sate padang is a typical food from West Sumatra. Sate padang is different from peanut sauce satay in general. Sate Padang sauce has a distinctive spice flavor and a rather spicy flavour. This food usually contains chicken or beef. Thus, I did research and development so that vegetarians can still enjoy sate padang which tastes not much different from the original sate padang. here I try to create a meat texture that is close to real meat, so I use 2 types of mushrooms, namely oyster mushrooms for a fibrous texture and mushroom stalks for a firmness similar to meat. for the sate padang sauce I decided to stick to the original recipe because the sauce does not contain meat, only spices.

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1 st Advisor	2 nd Advisor	3 rd Advisor
 Name: Jessica Horton Date: 27 March 2023	 Name: Heni Achnanata Date: 27 / 03 / 2023	 Name: Arya P. S Date: 27 Maret 2023

2. Approved Sensory

PANELIST	SIGHT	SMELL	TEXTURE	TASTE	TOTAL
Panelist 1	√	√	X	X	X
Panelist 2	√	√	X	√	√
Panelist 3	√	√	√	√	√
Panelist 4	√	√	√	√	√
Panelist 5	√	√	√	√	√
Panelist 6	√	√	√	√	√
Panelist 7	√	√	X	√	√
Panelist 8	√	√	√	√	√
Panelist 9	√	√	√	√	√
Panelist 10	√	√	X	√	√

NOTES :

- Texture kurang firm, rasa terlalu asin
- Enak



3. Consultation Form



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CELESTIAL ARTS CULINARY MASTER TRAINING AND

CONSULTATION FORM
CULINARY INNOVATION AND
NEW PRODUCT DEVELOPMENT

Name : Jaellyn Young
 Student Number :
 Advisor : Jessica Hartian A.M.d Par

No	Date	Topic Consultation	Name/ Signature
1	20/03/23	Product Consultation	
2	20/03/23	Product Consultation	
3	20/03/23	Product Consultation	
4	10/05/23	Konsultasi proposal	
5	24/05/23	konsultasi ppt sidang proposal	
6	29/05/23	konsultasi revisi proposal	

No	Date	Topic Consultation	Name/ Signature
7	12/06/23	konsultasi revisi proposal	
8	3/07/23	konsultasi proposal	
9	5/09/23	konsultasi proposal	
10	5/10/23	konsultasi produk	
11	6/09/23	konsultasi proposal	
12	6/09/23	konsultasi proposal	

4. Systematic Process Documentation

1. Separate 1/3 of the oyster mushrooms and shred



2. Puree oyster mushrooms and shiitake mushrooms with a blender



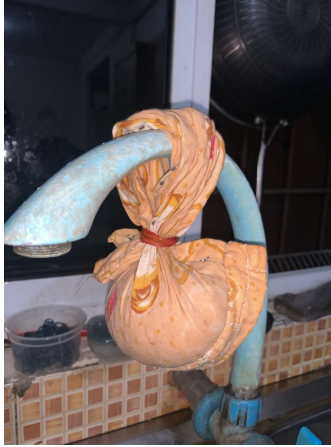
3. Pour the mushroom paste into a cloth filter



4. Squeeze until no water drips



5. Hang and let sit about 8 hours or overnight



6. Mix tapioca flour, egg white and seasonings into the mushroom dough



7. Add shredded oyster mushrooms and mix



8. Take about 1 tablespoon, then form a round and slightly flattened



9. Place in the steamer and steam for 15 minutes



10. Blend turmeric, galangal, ginger and candlenuts



11. Transfer the mushroom meat to a plate and let it cool



12. sauté the spices with mushroom meats



13. Skewered the mushroom meat



13. Grilled with sweet soy sauce and margarine



14. Blend chilli, turmeric, galangal, ginger, and candlenut



15. Saute the spice with aromatics and add water



16. Thicken with tapioca flour



17. Vegetarian Sate Padang is ready

