

CHAPTER III

METHODS

3.1 Time and Place

Culinary innovation and Product development was made from march to june 2023 at culinary kitchen and baking pastry kitchen at Ottimmo International, Surabaya.

3.2 Ingredients and Utensils

3.2.1 Ingredients

Table 3.1 Ingredients for Eggplant Sale

No	Ingredients	Quantity	Function
1	Terong	500 gr	Main Ingredient
2	Flour	100 gr	Mixed flour
3	Rice flour	200 gr	Mixed flour
4	Sugar	10 gr	Seasoning
5	Salt	5 gr	Seasoning
6	Water	170 ml	Mixed flour
7	Cooking Oil	700 ml	frying
8	Cheddar Cheese	35 gr	Topping
9	Palm Sugar	100 gr	Topping

Table 3.2 Utensils for Eggplant Sale

No	Utensils	Function
1	Knife	For Cutting egg plant
2	Cutting board	For cutting egg plant
3	Digital scale	For mixed flour
4	Small bowl	Mixed flour, cheddar
5	Sauce pan	Melted palm sugar
6	Spoon	Mixed flour
7	Tongs	Frying egg plant, oven the egg plant
8	grated	Grated cheese
9	Large non-stick frying pan	Frying mixed flour and eggplant
10	Tray	For eggplant

3.3 Processing Methods

The processing method of this study are presented below:

1. Prepare the eggplants and cut the eggplants into thin strips then prepare a tray and place it then put a little salt on the eggplants so that the water inside the eggplants comes out then wipe with dry tissue then prepare the oven at 150 degrees for 15-20 minutes then put in the tray into the oven. Check for doneness when the 10 minutes have passed, then turn the eggplant over so it dries evenly on the eggplant.
2. Prepare a container for eggplant sale skin dough, add flour, rice flour, salt, sugar, and water then stir until evenly distributed. Then prepare a large pot and oil to fry the eggplant and sale skin dough. Check the eggplant that has been in the oven to make sure it is perfectly even and the water content has reduced.
3. After 15 – 20 minutes in the eggplant oven, remove the eggplant from the oven and let it sit for a while until it is warm then the eggplant is covered with the sale skin mixture evenly and then fried until golden golden brown. Remove and drain the eggplant sale so that the oil in the eggplant sale is separated.
4. Prepare 85 grams of cheedar cheese, a small container, and a grater to grate the cheese into a small container, after the grated cheedar cheese is placed on top of the eggplant spread evenly then we prepare the oven with a temperature of 120 degrees for 5 – 10 minutes to ripen the cheedar cheese until golden orange.
5. Then put the eggplant sale back on a clean tray, while waiting for it to cool, we will prepare the brown sugar, a small saucepan, and a grater to melt the brown sugar, then turn on a small fire and put a small saucepan to melt the brown sugar. After the brown sugar is melted until it melts,

sprinkle the brown sugar over the eggplant so that it gets the perfect taste.

6. Then transfer the eggplant sale to a plate and it's ready to serve

3.4 Flow chart

The flowchart of processing methos is presented in Figure 3.1.

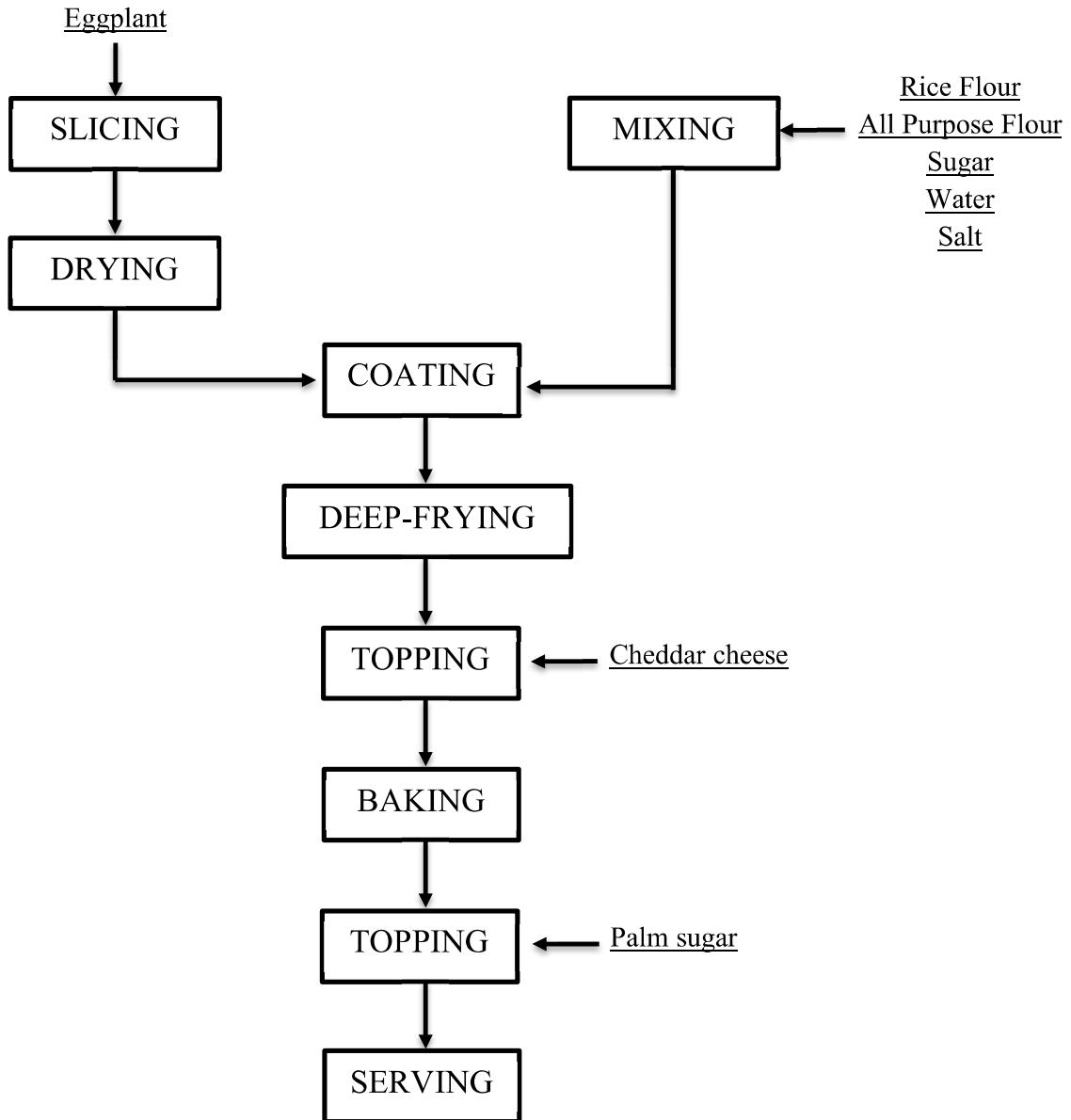


Figure 3.1 Flow chart of Sale Terong