

CHAPTER III

METHODS

3.1 Time and Place

Research and Development was done from March-May 2023 at author's apartment kitchen, Waterplace Residence Tower A.

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 and table 3.2.

Table 3. 1 Ingredients for Mini Popiah Roll

No	Ingredients	Quantity	Function
1	Spring roll pastry	20 sheets	Main ingredient
2	Water	3 tbsp	Wet flour
3	All-purpose flour	1 tbsp	Wet flour
4	Parsley flakes	1 tbsp	Aromatic
5	Garlic powder	1 tbsp	Aromatic
6	Cooking oil	2 tbsp	Aromatic
7	Seasoning powder	2 tbsp	Seasoning

Table 3. 2 Ingredients for Spring Roll Pastry

No	Ingredients	Quantity	Function
1	All-purpose flour	150 grams	Dough
2	Rice flour	50 grams	Dough
3	Water	370 ml	Dough
4	Salt	1 tsp	Seasoning

3.2.2 Utensils

The utensils and function presented in table 3.3.

Table 3. 3 Utensils for Mini Popiah Roll

No	Utensils	Function
1	Cutting board	Mat for rolling the dough
2	Scissor	To cut the spring roll pastry into half
3	Pan	To make the spring roll dough
4	Cooking brush	To brush the oil over the spring roll pastry
5	Chopstick	To help create the desired shape
6	Small bowl	To put oil and wet flour
7	Blender	To blend all the dough ingredients
8	Airfryer	To produce foods that are crispy outside without actual frying

3.3 Processing Methods

The processing method of this study:

1. Put all the spring roll ingredients in a blender
2. Blend all the ingredients until smooth
3. Pour the dough in a bowl
4. Spread the dough on the pan using a brush and cook over a low heat
5. Wait until the dough is slightly cooked
6. The spring roll pastry is ready
7. Make garlic oil using oil, garlic powder, and parsley flakes
8. Cut the spring roll pastry into half
9. Roll the spring roll pastry with chopstick

10. Grease a quarter part of the spring roll pastry with the garlicoil
11. If the roll is at the end, add a little wet flour mixture to glue the springroll pastry
12. Leave them to dry
13. Cut the roll into 6-7 parts
14. Spray a little bit of garlic oil and rub it over the spring roll
15. Fry in the airfryer at 160°C for 25 minutes
16. Sprinkle seasoning according to taste

3.4 Flow Chart

The flowchart of processing method is presented in figure 3.1.

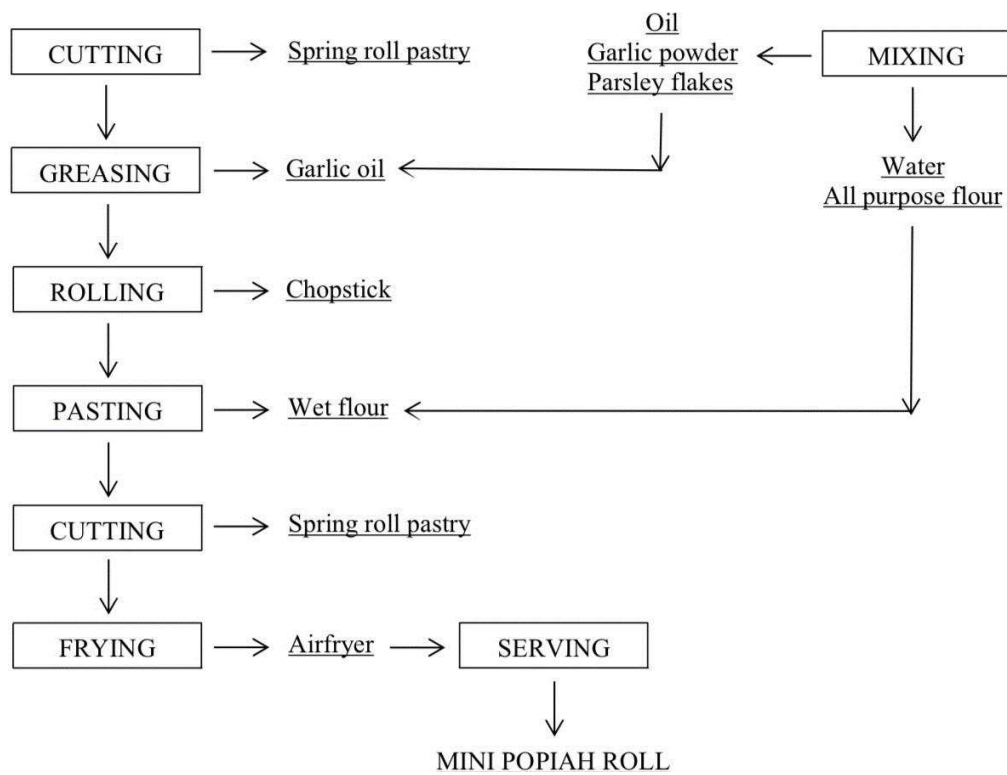


Figure 3. 1 Flowchart Mini Popiah Roll