

CHAPTER III

METHODS

3.1. Time and Place

Culinary innovation and Product development was done from March to June 2023 at house kitchen

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.

Table 3.1 Ingredients for Mung Beans and String Beans

No	Ingredients	Quantity	Function
1	Mung Beans	50gr	Main Ingredients
2	String Beans	60gr	Main Ingredients
3	Carrot	35gr	Complement ingredient
4	Thyme	5gr	Aromatic
5	Rosemary	5gr	Aromatic
6	Blackpaper	5gr	Seasoning
7	Salt, Sugar	5gr	Complement ingredient
8	Mushroom Bouillon Powder	5gr	Seasoning
9	Sesame Oil	30gr	Seasoning
10	BBQ Sauce	45gr	Seasoning

1. Ingredients for Patty

– Mung Beans 50gr

- Chick Peas 60gr
- Carrot 80gr
- Eggs 2pcs
- Tapioca Starch 15gr
- Wheat Flour 15gr
- Bread Crumbs 45g

2. Ingredients for Seasoning

- BBQ Sauce 45gr
- Sesame Oil 30gr
- Thyme 15gr
- Rosemary 15gr
- Sugar 10gr
- Blackpaper 10gr
- Salt 10gr
- Mushroom Bouillon Powder 15gr
- Garlic 1 Cloves

3.2.2 Utensils

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

Table 3.2 List of Utensil and The Function

No	Utensil	Function
1	Pot Peas, Carrot	Boil the Mung Beans, Chick
2	Large mixing bowl	Mixing all ingredients
3	Hand-blender	Blend the carrot
4	Sift flour	Sift the flour
5	Small mixing bowl	Mix all of the seasoning
6	Frying pan	Pan-frying patty
7	Digital scale	Weighing ingredients
8	Knife ingredients	Cutting and preparing
9	Wooden spatula	To fry the patty
10	Ladle	Shape the patty
11	Spoon	Mixing the sauce
12	Fork	Mix the egg
13	Peeler	Peeling carrot
14	Cutting board ingredients	Place mate while cutting

3.3 Processing Methods

The processing method of this study are presented below:

1. Wash the Mung Beans Carrot and String Beans
2. Boil the Mung Beans, chopped the Carrots and chopped the String Beans.
3. Juicer the Carrots until smooth
4. Mixed the Egg with BBQ Sauce, Sesame Oil, Thyme, Rosemary, Sugar, Blackpepper, Salt, Mushroom
Bouillon Powder, The Sieve Tapioca Starch, and Wheat Flour
5. Cooked Mung Beans, the smooth String Beans and Carrots, mixed all of the ingredients
6. The patties already to serve.

3.4 Flow Chart

The flowchart of processing methos is presented in Figure 3.1.

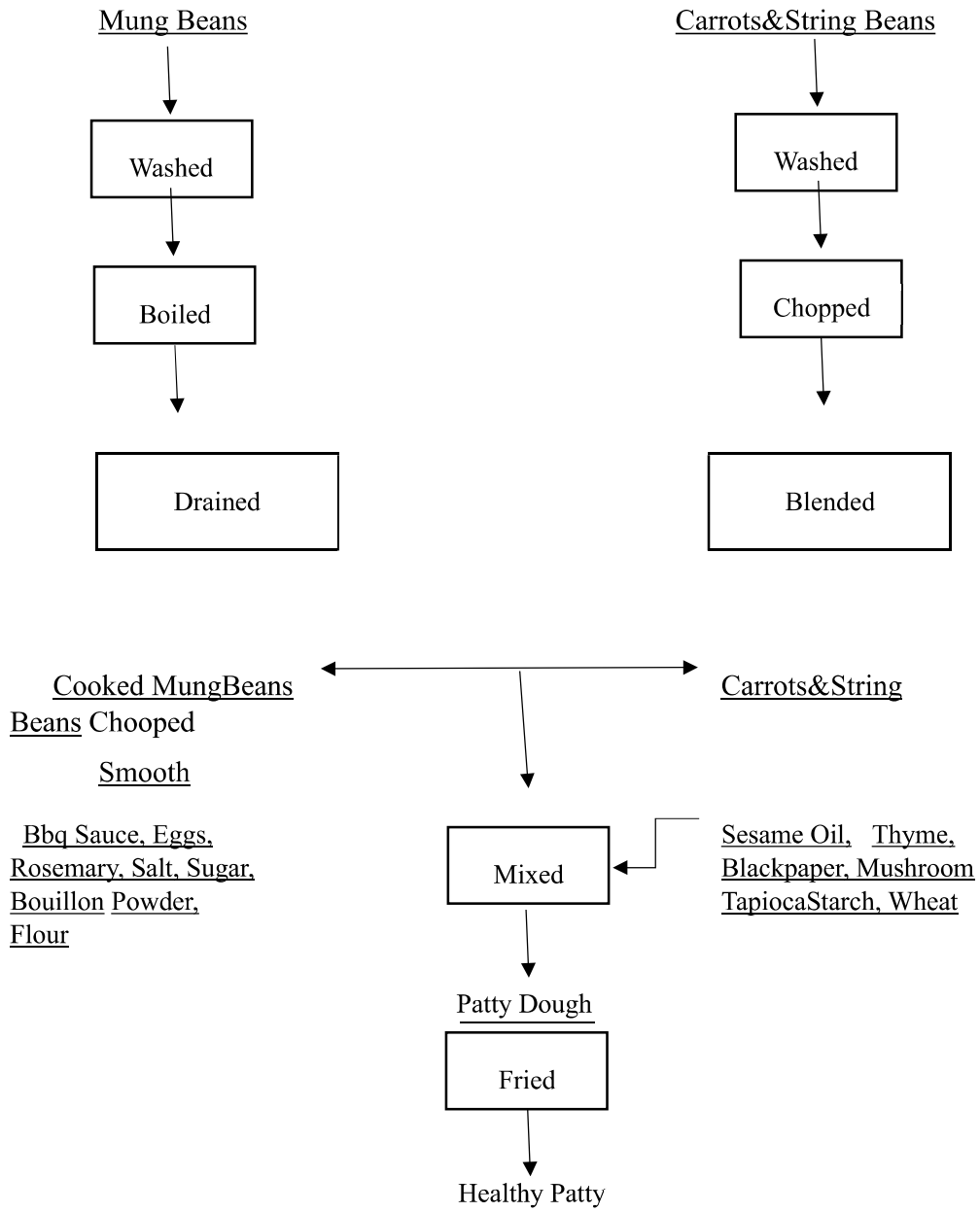


Figure 3.1 Flowchart