

CHAPTER III

METHODS

3.1 Time and Place

Culinary and innovation and product development was done from March to May 2023 at Home Kitchen.

3.2 Ingredients and Utensils

3.2.1 Ingredients

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

Table 3. 1 Ingredients

No	Ingredients	Quantity	Function
1.	Dried Chickpea	100 g	Main Ingredient
2.	Msg	1 g	Seasoning
3.	Salt	1 g	Seasoning
4.	Black pepper	1 g	Seasoning
5.	Corn starch	2,5 g	Texture material
6.	Beaten egg	36 ml	Coating material (protein)
7.	Ground beef	20 g	Texture and Binding material (protein)
8.	Water	10 ml	Texture material
9.	Oil	750 ml	To deep fry

3.2.2 Utensils

The utensils used in this study presented in the table 3.2

Table 3. 2 Utensils

No	Utensils	Function
1.	Strainer	Straining chickpea flour
2.	Electric scale	Measuring ingredients
3.	Spoon	Pouring and Coating perkedel
4.	Pot	To boil dried chickpea
5.	Pan	To deep fry perkedel
6.	Medium bowl	Mixing all the ingredients
7.	Blender	Refine boiled chickpea
8.	Oil drainer	Draining deep fry oil
9.	Gloves	Mix the ingredients
10.	Wooden spatula	Flip the perkedel
11.	Fork	Beat the whole egg
12.	Small bowl	To measure or prepare the raw ingredients

3.3 Processing Method

Processing method are presented below:

1. Pour 100g dried chickpea into pot and fill it with water and soak it for 12 hours, when it's done drain the water and refill it with new water.
2. Turn on stove on medium heat and put the lid, wait until 30 minutes.
3. Beat the egg using the fork, divide it into 30 ml (for mixture) and 6 ml (for pouring process).
4. After that measure all the other ingredients with electric scale.
5. Then after 30 mins pass, chill the boiled chickpeas.
6. Divide the boiled chickpea into two quarter.
7. Blend the first quarter (50gr) until no more split pod or pods to be seen, Add the second quarter (50g) and do the same treatment as the first one.
8. Mix all the ingredients in a mixing bowl using gloves (excluding the 6 ml egg).
9. After all the ingredients is well mix, divide it into 5 pieces and 32g each.

10. Shape all the mixture into ball and flatten it into a perkedel shape.
11. Add 10 ml water into the remaining 6 ml beaten egg.
12. Coat the mixture with beaten egg and deep fried it.
13. While its bubbling pour one spoon of egg to top the perkedel.
14. Deep fried until golden brown after that drain the oil.

3.4 Flowchart

The flow chart of processing methods is presented in figures 3.1

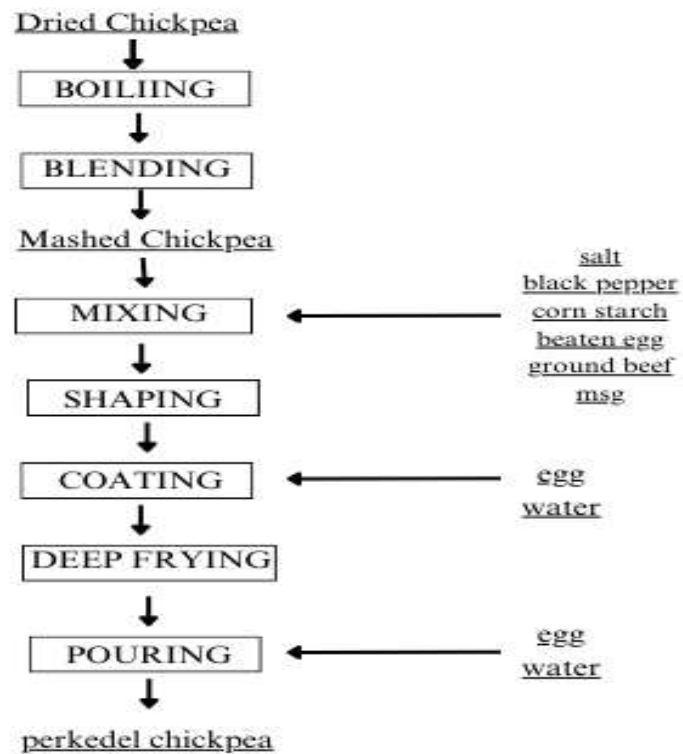


Figure 3. 1 Flowchart how to make perkedel chickpea