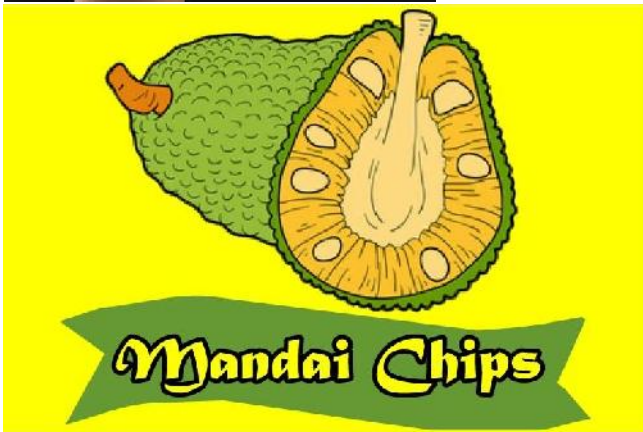


## APPENDIX

### Photos of logo and product



## Cempedak's Skin Chip

Betary Aprilia Gunawan  
Marzipan



### ingredients :

- 1 kg Cempedak Skin
- 1 tablespoon lime paste
- 300 ml water
- 5 tablespoons salt
- 2 tablespoons sugar
- 1 tablespoon pepper
- 5 cloves garlic
- 8 shallots

### Method:

1. Peel a cempedak, take the skin.
2. place all the spices in to a bowl of water
3. soak the cempedak skin for about 1 hour
4. after 1 hour, dry the cempedak skin before frying
5. fry the chips with medium heat until it half-cooked, drain it
6. fry the chips for the second time with high heat until the chips perfectly cooked