APPENDIX

Photos of logo and product
Cempedak's Skin Chip

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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