

## CHAPTER III

### METHODS

#### 3.1 Time and Place

Culinary innovation and Product development was done from March to June 2023 at culinary kitchen and baking and pastry kitchen, Ottimmo International.

#### 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 Duck Gyoza with Cassava flour

No	Ingredients	Quantity	Function
1	Duck meat	200 gr	Main Ingredients
2	Spring onion	4 pcs	Aromatics
3	Garlic	4 cloves	Seasoning
4	Ginger (grated)	1 Tbsp	Seasoning
5	Five-spice	2 Tsp	Seasoning
6	Hoisin	2 Tbsp	Seasoning
7	Salt	2 Tsp	Seasoning
8	Xanthan gum	2.5 gr	Skin

9	Cassava flour	180 Gram	Skin
10	Oil	3 Tbsp	Sautee
11	Shaoxing wine	2 Tbsp	Seasoning
12	Water	100 ml	Binding agent

### 3.2.2 Utensils

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

**Table 3. 2** Utensils for Duck Gyoza with Cassava flour

No	Utensils	Function
1	Knife	Cutting the ingredients
2	Cutting board	Place to cut the ingredient
3	Food Processor	Mince the duck
4	Pan	Sautee the duck
5	Bowl	Mix the gyoza dough
6	Rolling Pin	To flatten the dough
7	Spatula	Sautee the duck
8	Steamer	Steam the Gyoza
9	Measuring cup	Measure the flour
10	Measuring spoon	Measure the seasoning

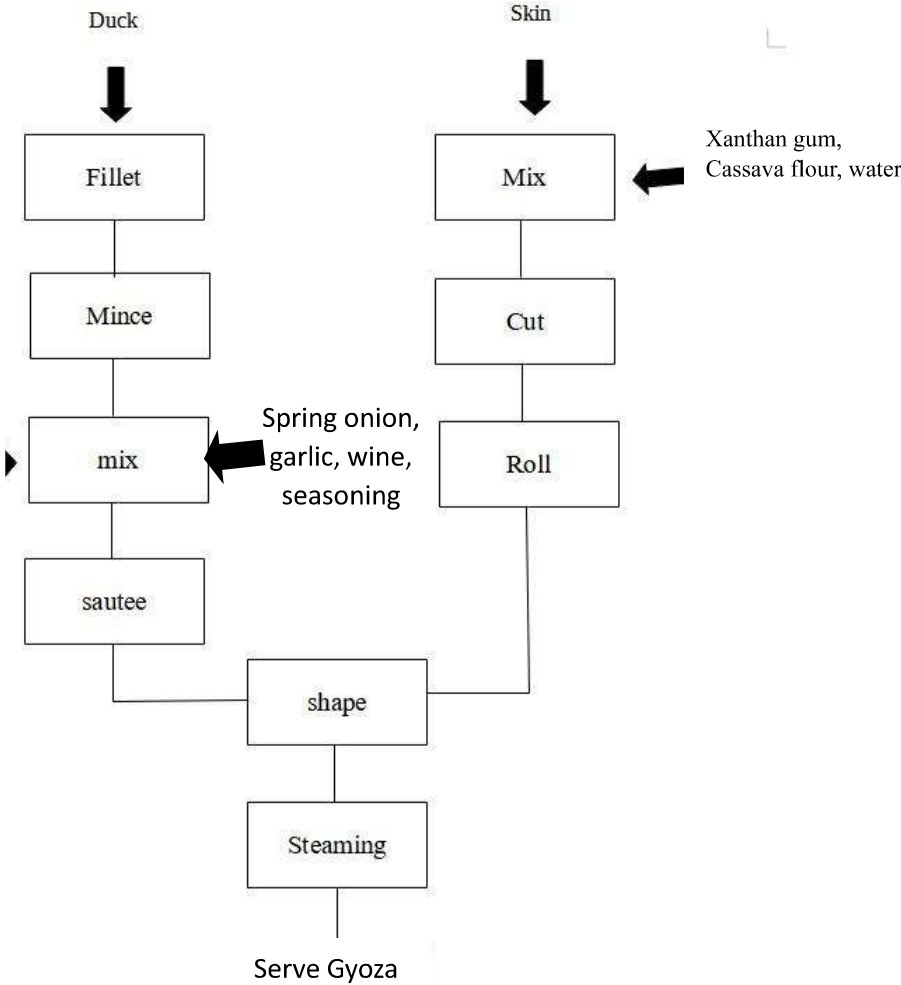
### **3.3 Processing Methods**

The Process methods of this study are presented below:

1. Fillet the duck then mince it using food processor
2. Cut the spring onion
3. Mix the onion, duck meat, wine, and the seasoning
4. Heat up the pan with the oil then sautee the mixture until fully cooked
5. Set aside the meat
6. Mix the flour, xanthan gum, and water then knead it
7. Cut the dough into 25 gram per piece
8. Flatten the dough
9. Fill the dough with 1/2 spoon of meat then seal it
10. Steam the gyoza for 15 minute
11. Lift the gyoza out of the steamer and serve it on a plate

**3.4 Flow Chart**

The flowchart of processing method is presented in Figure 3.1



**Figure 3. 1** Flowchart Duck Dumpling with cassava flour