

CHAPTER III

METHODS

3.1. Time and place

My culinary innovation and product development was carried out on may 11 in my apartment kitchen.

3.2. Ingredients and Utensils

3.2.1. Ingredients

Table 3.1List of Ingredients

No.	Ingredients	Quantity		Function
1.	Flour	60	Gr	Base
2.	Bread crumb	170	Gr	Coating
3.	Salt	5	Gr	Seasoning
4.	Sugar	3	Gr	Seasoning
5.	Oil	46	ml	Binding agent
6.	Egg	250	Gr	Binding & Coating
7.	MSG	3	Gr	Seasoning
8.	Garlic	20	Gr	Aromatic
9.	Shallot	24	Gr	Aromatic
10.	Galangal	1.5	Gr	Aromatic
11.	Turmeric	1.5	Gr	Aromatic
12.	Ginger	1	Gr	Aromatic
13.	Candlenut	2	Gr	Aromatic
14.	Coriander	14	Gr	Aromatic
15.	Lime leaves	0.3	Gr	Aromatic
16.	Bay leaf	0.3	Gr	Aromatic
17.	Red chilli pepper	4	Gr	Seasoning
18.	Cayenne pepper	2	Gr	Seasoning
19.	Lemon grass	3	Gr	Aromatic
20.	Cornstarch	20	Gr	Base
21.	Duck Meat	440	Gr	Main ingredients

3.2.2. Utensils

Table 3.2List of utensils

No.	Utensils	Function
1.	Knife	to cut the ingredients
2.	Bowl	
3.	Blender	Blend the betutu seasoning and to make the meat smooth.
4.	Container	For place to mix the betutu and the meat.
5.	Cutting Board	Help to cut ingredients and fillet the meat.
6.	Frying pan	For cook the nugget.
7.	Pan	Sautee the betutu seasoning until cooked.
8.	Spatula	Help sauteing the betutu.
9.	Strainer	Drain the oil from the nugget and to make oil in frying pan keep clean from breadcrumbs.
10.	Tongs	Lifting the nugget from the frying pan.
11.	Steamer	For steam the meat.

3.3. Processing Methods

The processing method of this study are presented below :

1. First, we need to fillet the duck meat from the bone and blend the meat until smooth, don't forget to give some duck skin too.
2. Sautee the candlenut and coriander until the aroma comes out
3. Put the ingredients for the betutu seasoning into the blender until smooth.
4. Sautee betutu seasoning with lemon grass, lime leaves, bay leaf. Adjust with salt, sugar and msg.
5. Take the leaves from betutu seasoning.
6. Mix the meat with betutu seasoning, and cook a little bit to know the taste already enough or no.

7. Put into a steamer and steam it for around 30-45 depends the thickness the meat in the steamer
8. But into a square by square.
9. prepare dry flour, eggs, and breadcrumbs than coat the meat.
10. Cook until golden brown then set a side.

3.4. Flowchart

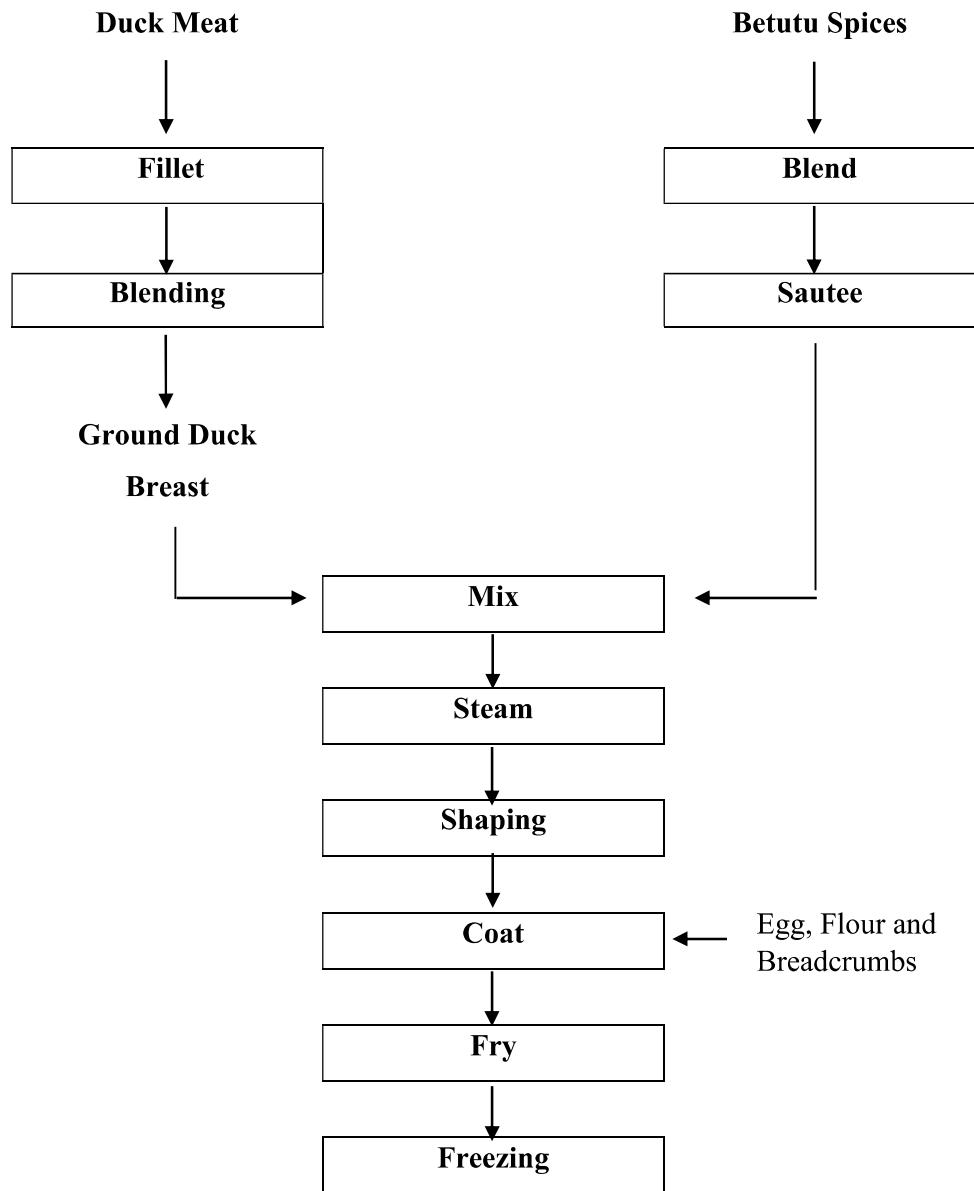


Figure 3.1 Flowchart