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## APPENDIX

### 1. Approval sensory

|  | Akademi Kuliner & Patiseri<br><b>OTTIMMO</b><br>INTERNASIONAL<br><small>CULINARY ARTS GASTRONOMY BAKING &amp; PASTRY ARTS</small> | <b>CULINARY INNOVATION AND NEW<br/>PRODUCT DEVELOPMENT<br/>SENSORY TEST</b>   |         |       |       |
|---|---|---|---------|-------|-------|
| <b>DATE</b>   | : 15 May 2023   |   |         |       |       |
| <b>NAME</b>   | : Febri Andrian   |   |         |       |       |
| <b>NIM</b>  | : 2174130010056   |   |         |       |       |
| <b>PRODUCT</b>  | : Nugget bebek betutu   |   |         |       |       |
| <b>ADVISOR</b>  | : Gilbert Yanuar Hadiwirawan, A.Md.Par.   |   |         |       |       |
| PANELIST  | SIGHT   | SMELL   | TEXTURE | TASTE | TOTAL |
| Panelist 1  | √   | √   | √       | X     | √     |
| Panelist 2  | √   | √   | √       | √     | √     |
| Panelist 3  | √   | √   | √       | √     | √     |
| Panelist 4  | √   | √   | X       | √     | √     |
| Panelist 5  | √   | √   | X       | X     | X     |
| Panelist 6  | √   | √   | X       | X     | X     |
| Panelist 7  | √   | √   | X       | √     | √     |
| Panelist 8  | √   | √   | √       | √     | √     |
| Panelist 9  | √   | √   | √       | X     | √     |
| Panelist 10   | √   | √   | X       | X     | X     |
| <b>NOTES</b>  | :   |   |         |       |       |
|   |   | <ul style="list-style-type: none"><li>• Hambar</li><li>• Need more seasonig</li><li>• kurang kenyal dan kurang asin</li><li>• Seasoning.nya kurang berasa</li></ul> |         |       |       |
|   |   |    |         |       |       |

## 2. Approval recipe

Recipe Name : Nugget Bebek Betutu  
TITLE OF C&D : MAKING OF NUGGET FROM DUCK MEAT WITH BETUTU

### SPICES

Yield : 550 Gr  
Main Ingredients : 440 Gr Duck Meat

### Ingredients :

|                  |        |               |          |
|------------------|--------|---------------|----------|
| - Flour          | 5 Tbsp | - Galanggal   | 2.5 Cm   |
| - Bread crumb    | 200 Gr | - Turmeric    | 2.5 Cm   |
| - Salt           | 5 Gr   | - Sand Ginger | 2 Cm     |
| - Oil            | 4 Tbsp | - Ginger      | 2 Cm     |
| - Egg            | 5 Pcs  | - Candlenut   | 1 Tbsp   |
| - MSG            | 3 Gr   | - Coriander   | 3 Pcs    |
| - Garlic         | 5 Pcs  | - Lime Leaves | 3 Pcs    |
| - Shallot        | 6 Pcs  | - Bay leaf    | 2 Pcs    |
| - Red Chilli     | 3 Pcs  | - Lemon Grass | 1 Pcs    |
| - Cayenne Pepper | 2 Pcs  | - Cornstarch  | 1.5 Tbsp |
| - Sugar          | 3 Gr   |               |          |

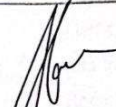


### Method :

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.

**RECIPE BACKGROUND**

Bumbu Betutu is a traditional dish from Bali, Indonesia and usually made from duck. The reason I made this project is to promote bumbu betutu to the international market and also make use duck meat because I think the use of duck meat in Indonesia is lower than the use of chicken meat. And the reason that I chose the shape of a nugget is because nugget is a quite popular dish all around the world and I think it will be more easily accepted to people.

Student Name : Febri Andrian  
NIM : 2174130010056

| 1 <sup>st</sup> Advisor   | 2 <sup>nd</sup> Advisor   | 3 <sup>rd</sup> Advisor  |
|---|---|--|
| <br>Name: Gilbert Yanuar Hadiwirawan, A.Md.Par.<br>Date: | <br>Name: Elinar, SST.Par., M.Si.Par.<br>Date: | <br>Name: Ryan Yerima Iskandar, SS<br>Date: |



Akademi Kuliner & Pastry  
**OTTIMO**  
 INTERNASIONAL  
 CULINARY INNOVATION AND  
 NEW PRODUCT DEVELOPMENT

Name : Febrina Andriana  
 Student Number : 21724130210056  
 Advisor : Gilbert Yanson Hadivinsar

| No | Date | Topic Consultation     | Name/Signature |
|----|------|------------------------|----------------|
| 1  | 20/4 | Konsul Pemilihan bahan | chef Jerni     |
| 2  | 20/4 | Konsul Pemilihan bahan | chef Gilbert   |
| 3  | 25/4 | Process                | chef Gilbert   |
| 4  | 25/4 | Process                | chef Jerni     |
| 5  | 7/5  | Review                 | chef Gilbert   |
| 6  | 15/5 | Proposal<br>Chop 1 - 3 | chef Gilbert   |

| No | Date        | Topic Consultation               | Name/Signature |
|----|-------------|----------------------------------|----------------|
| 7  | 25/5        | Konsultasi proposal              | chef Gilbert   |
| 8  | 15/8        | Revisi Proposal I                | chef Gilbert   |
| 9  | 28/8<br>5/9 | Konsultasi sidang                | chef Gilbert   |
| 10 | 5/10        | Konsultasi proposal<br>Revisi II | chef Gilbert   |
| 11 | 10/10       | Revisi II                        | chef Jerni     |
| 12 |             |                                  |                |

3. Consultation form

#### 4. Process documentation

1. Blend the duck meat that already fillet until smooth.



2. Saute coriander and candlenut until the aroma comes out.



3. Put the aromatic along with oil from the duck skin or use any oil.



4. Blend the aromatic until smooth.



5. Saute the aromatic with lemon grass, lime leaves and bay leaves until fully cooked.



6. Mix the meat, betutu spices, egg and flour. Add the seasoning and tasted a little.





7. Steam for around 30 – 45 minute.



8. Cut into square by square and coating with egg, flour and bread crumbs. Cook until golden brown.

