

## CHAPTER III

### METHODS

#### 3.1 Time and Place

My culinary innovation and product development was carried out on April 8 in my house kitchen.

#### 3.2 Ingredients and Utensils

##### 3.2.1. Ingredients

**Table 3. 1** Ingredient

No.	Ingredients	Quantity		Function
1.	Enoki Mushroom	100	g	Base Ingredient
2.	Oyster Mushroom	250	g	Base Ingredient
3.	Tofu	225	g	Binding Agent
4.	Eggplant	65	g	Base Ingredient
5.	Garlic	20	g	Aromatics
6.	Onion	71	g	Aromatics
7.	Tomato Ketchup	24	ml	Binding Agent
8.	Black Pepper	3	g	Seasoning
9.	Paprika Powder	3	g	Seasoning
10.	Mushroom Stock Powder	4	g	Seasoning
11.	All Purpose Seasoning Powder	4	g	Seasoning
12.	Water	20	ml	Binding Agent
13.	All Purpose Flour	20	g	Base for the body
14.	Cornstarch	25	g	Base for the body
15.	Breadcrumbs	10	g	Coating

### 3.2.2. Utensils

**Table 3. 2** Utensils

No.	Utensils	Function
1.	Frying Pan	For frying the nugget
2.	Steamer	For steaming the nugget before coating
3.	Gastronome	A place to coat the nugget with breadcrumb
4.	Mortar and Pestle	To grind up the ingredients until smooth
5.	Cutting Board	A place to cut ingredients
6.	Scales	For measuring the weight of ingredient
7.	Cloth	To strain the ingredients
8.	Chef Knife	To cut ingredients
9.	Strainer	To strain the nugget after frying
10.	Tongs	For picking up the nugget from the frying pan

### 3.3. Processing Methods

The processing method of this study are presented below :

1. Using a cloth, dry the enoki and oyster mushroom until little to no water is left.
2. Chop the onion and garlic but not too fine.
3. Mix the wet seasoning consisting of ketchup, black pepper, paprika powder, mushroom powder, and all-purpose seasoning powder.
4. The enoki and oyster mushroom that has been squeezed out of their water content as well as the eggplant is then steamed for 7-10 minutes (the steaming in this process is just to tenderize the ingredients).

5. The tofu is cut into thin slices and then deep fried until it's crispy (tofu is used as deep-fried tofu crumbs for binding agent of the nugget's base ingredients).
6. As for the chopped garlic and onion, they are then sautéed until the onion turns translucent, and then put in the garlic until golden brown.
7. Now put in the sautéed golden brown garlic and onion to the wet mix.
8. Take out the steamed eggplant and mushroom then dry it.
9. Using mortal and pestle, grind the product then put in the all-purpose flour and corn starch, and tofu crumbs.
10. Then steam for 20-30 minutes.
11. After it is done being steamed then cool it off.
12. Prepare the water and flour mixture for the coating with breadcrumbs.
13. Coat it using bread crumbs and then fry it until golden brown.
14. Then serve or store.

### 3.4 Flowchart

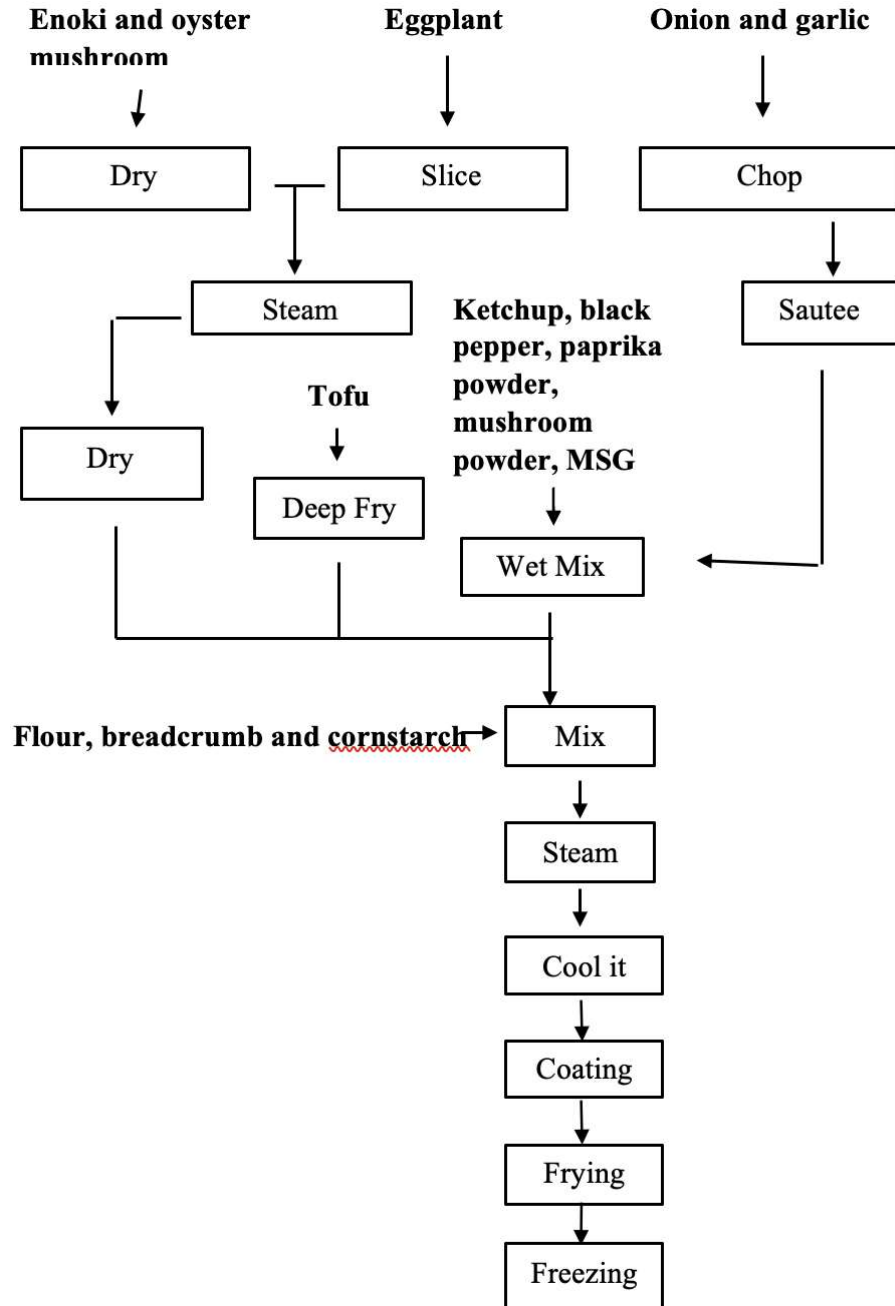


Figure 3. 1 Flowchart