

## CHAPTER III

### METHODS

#### 3.1. Time and Place

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

#### 3.2. Ingredients and Utensil

##### 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 Gluten-Free Purple Sweet Potato Cookies

No	Ingredients	Quantity	Function
1	Purple Sweet Potato Flour	130g	Main ingredient
2	Corn Starch	40g	Complement Ingredient
3	Egg White	2 pcs	Complement Ingredient
4	Powder Sugar	90g	Complement Ingredient
5	Unsalted Margarine	200g	Complement Ingredient

#### 1. Ingredient for Purple Sweet Potato Flour

- 1) Sliced Purple Sweet Potato 500g

### 3.2.2. Utensils

The utensils and functions of the utensils used in this study presented in the table 3.2

**Table 3. 2** Utensils for Gluten-Free Purple Sweet Potato Cookies

No	Utensils	Function
1	Digital scale	Weighing Ingredients
2	Large mixing bowl	Mixing cookies batter
3	Hand-Mixer	Beat margarine Egg and Sugar
4	Oven gas	Drying and Baking
5	Baking tray	Drying and Baking
6	Rubber spatula	Folding the batter
7	Small Mixing bowl	Preparing ingredient
8	Peeler	Peeling purple sweet potato
9	Mandoline	Cutting and slicing purple sweet potato
10	Sieve mesh 80	To sieving purple sweet potato flour
11	Food processor	To miling purple sweet potato slice
12	Piping bag	To shape the batter into baking tray
13	Spoon	Put ingredients in the mixing bowl and put cookies inside packaging

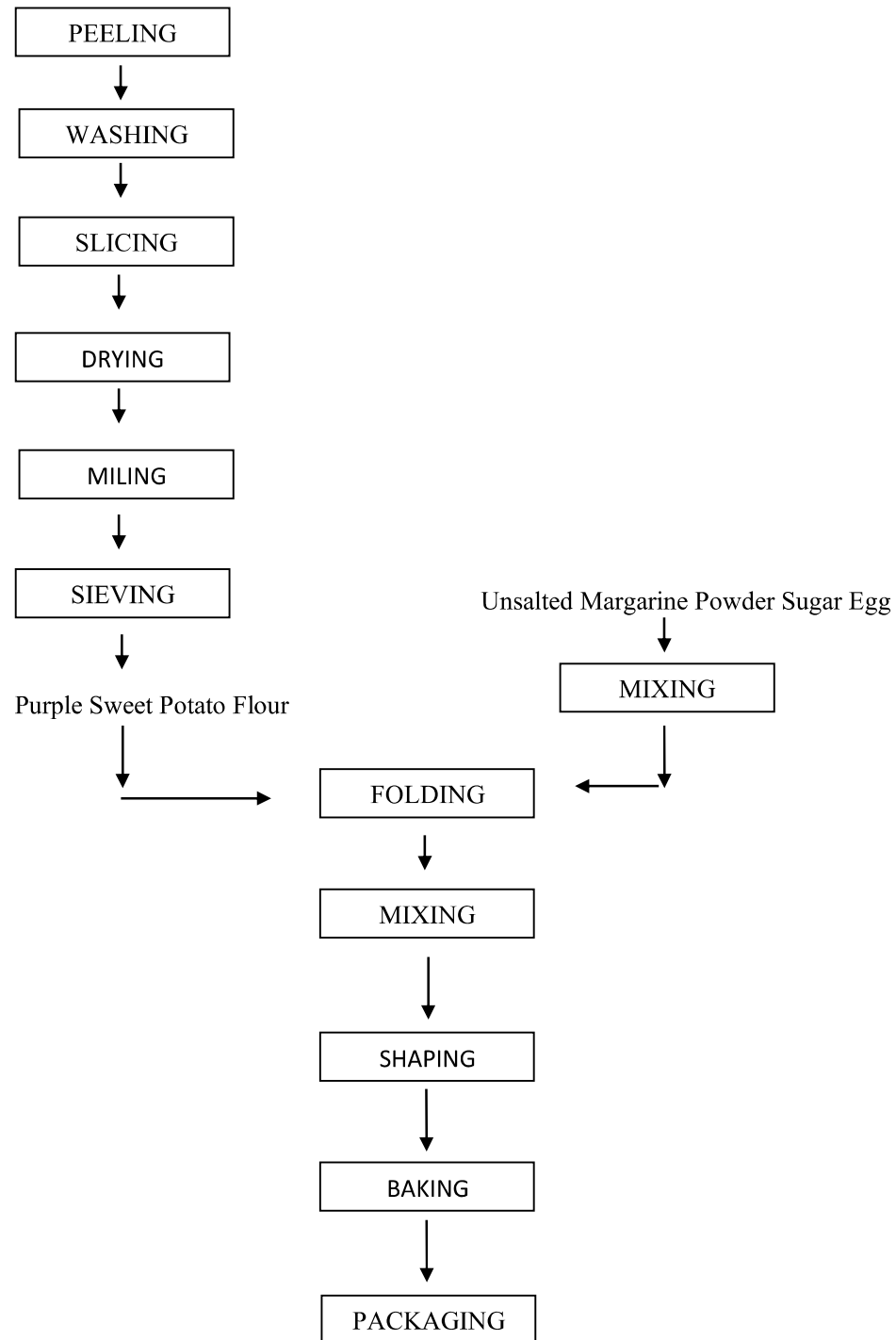
### **3.3.Processing Methods**

The processing method of this study are presented below:

1. Peel the skin of purple sweet potato
2. Cut thin slices purple sweet potato into chips shape.
3. Places Purple Sweet Potato chips into the baking tray and set up the temperature in 60°C and. Dehydrate for 5-7 hours
4. After finished dehydrate the purple sweet potato, blend it in the food processor and shift with sieve mesh until become fine texture flour.
5. Beat the unsalted margarine, powder sugar and with handblender with high speed in the stainless steel bowl around 3 minutes or until the batter fluffy.
6. Preheat the oven about 150°C and Melted the margarine in the oven.
7. Add flour and melted margarine into the egg batter and use folding technique to mix well the batter.
8. Put the batter into piping bag.
9. Prepare the baking tray
10. Piping the batter into the baking tray
11. Put the tray into the oven and baked it around 20-25 minutes.
12. After finished baked the cookies chill it around 30 minutes in the room temperature before put it into the packaging.

### 3.4 Flow Charts

The flowchat of processing method is presented in Figure 3.1.



**Figure 3. 1** Flowchart of Purple Sweet Potato Cookies