

## CHAPTER II

### PRODUCT OVERVIEW

#### 2.1. Description of The Ingredients To Be Used

The ingredients to be used is explained in Table 2.1 below.

**Table 2.1. Ingredients List ( 10 pcs )**

<b>Ingredients</b>	<b>Quantity</b>	<b>Function</b>
Durian seed powder	500 gr	Main ingredients
Rice Flour	500 gr	Batter ingredients
Sugar	100 gr	Batter ingredients
Yeast	10 gr	Batter ingredients
Baking Powder	1 pinch	Batter ingredients
Egg yolk	1	Batter ingredients
Salt	2 gr	Batter ingredients
Coconut cream	200 ml	Batter ingredients
Palm Sugar	25 gr	Batter ingredients
Butter	15 gr	For cooking oil

#### 2.2. The Utensil Used During The Process

The utensil used during the process is explained in Table 2.2 below.

**Table 2.2 : Utensil List**

<b>Utensil</b>	<b>Quantity</b>	<b>Function</b>
Big bowl	Big	Making batter
Spatula	Medium	For mix the batter
Scales	Medium	Weighing batter ingredients
Whisk	Medium	For whisk the batter
Pan	Small	For cook the batter
Cooking brush	Small	To grease the pan with butter
Sieve	Small	To sift flour

### 2.3. New Product Processing Sequence

New product processing sequence can be explained by diagram flow below.

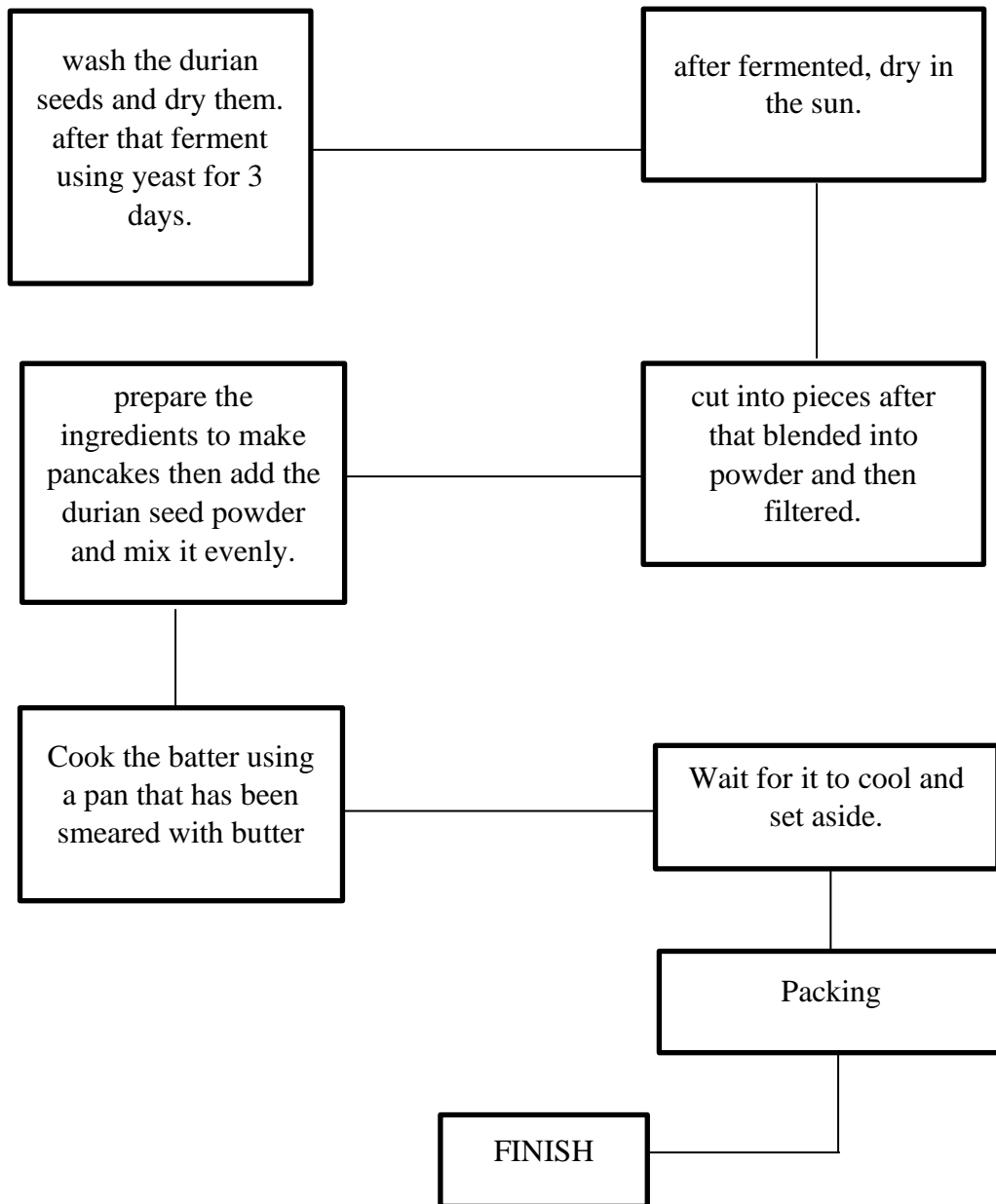


Figure 2.3 New product processing sequence

## 2.4. Product Processing Methods with Pictures

1. Prepare the ingredients



Figure 2.4.1 Prepare The Ingredients

2. Mix the dry ingredients



Figure 2.4.2 Mix The Dry Ingredients

3. Add the egg yolk and flour



Figure 2.4.3 Add The Egg Yolk and Flour

4. Add sugar and salt



Figure 2.4.4 Add Sugar And Salt

5. Add coconut cream



Figure 2.4.5 Add Coconut Cream

6. Mix all the ingredients



Figure 2.4.6 Mix All The Ingredients

7. Fry the butter



Figure 2.4.7 Fry The Butter

8. Result



Figure 2.4.8 Result

9. Final result



Figure 2.4.9 Final Result