CHAPTER 2

PRODUCT OVERVIEW

2.1.   The Ingredients To Be Used

1. Persimmon

Figure 1. Persimmon

2. Egg White

Figure 2. Egg White

3. Gelatine

Figure 3. Gelatine

4. Stevia Sugar

Figure 4. Stevia Sugar

5. Citric Acid

Figure 5. Citrit Acid

6. Cinnamon

Figure 6. Cinnamon

2.2 The Utensial Used During The Process

1. Bowl

Figure 7. Bowl

2. Handblender

Figure 8. Hand blender

3. Measure cup

Figure 9. Measure cup

4. Pan

Figure 10. Pan

5. Spoon

Figure 11. Spoon
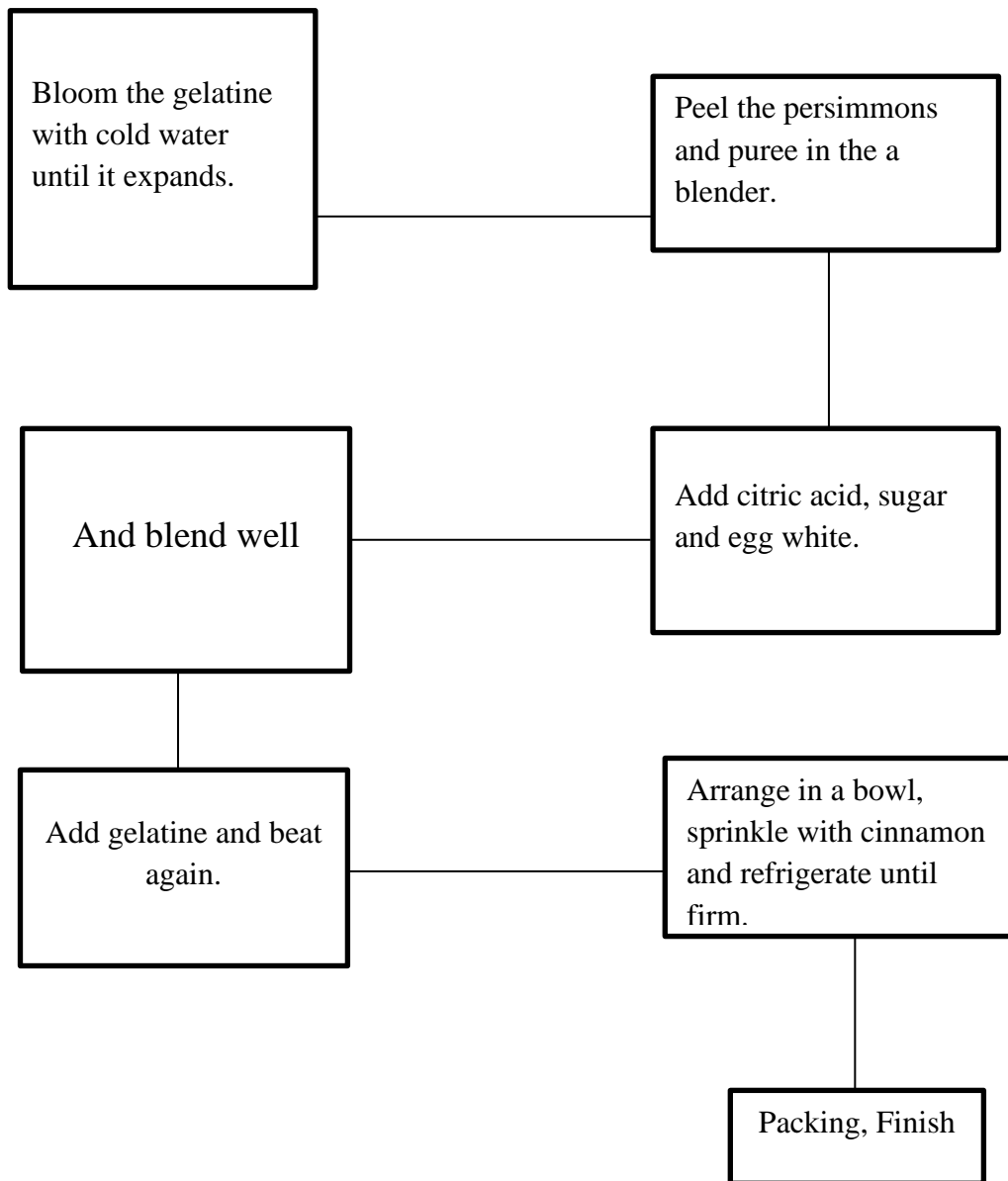
2.3 The Processing Product By Using Flowcharts

Figure 12. The Processing Product by Using Flowcharts

2.4 The Processing Product Method Using Picture
2.4.1 Process of Making Persimmon Mousse

1. Bloom gelatine with cold water until it expends

Figure 13. Gelatine with cold water

2. Peel the persimmons and puree in a blender

Figure 14. Peel the persimmons and puree in a blender

3. Add citric acid, sugar and egg white

Figure 15. Add citric acid, sugar and egg white

4. Add gelatine and shake well

Figure 16. Shake well

5. Put in refrigerator

Figure 17. Put in refrigerator

2.5 Revised Recipe

Recipe Name   : Kesemek Mousse
Yield   : 10 portion
Main Ingredients   : Kesemek
Ingredients   :

Kesemek Mousse

- Kesemek – 1750 gr
- Egg white – 330 ml
- Gelatine – 13.75 gr

- Stevia Sugar – 200 gr
- Citric acid – 25 gr
- Cinnamon – 10 gr (for seasoning)

Method

Kesemek Mousse

1. Pour gelatine with cold water until it expands.
2. Peel the persimmons and puree in a blender.
3. Add citric acid, sugar and egg white.
4. Shake well.
5. Add gelatine and beat again.
6. Arrange in a bowl, sprinkle with cinnamon and refrigerate until firm.

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Date & time of submission : 27 November 2022 / 10:00 WIB

RECIPE BACKGROUND :

I think it's because persimmon is a fruit that has a low selling value and not many people know about persimmons, especially from the taste and benefits itself.

The reason I chose it was because I wanted to introduce how the taste and many benefits of persimmons are for health such as for prevent cancer cell growth, Reduce inflammation, maintain eye health, boost immune system, maintain digestive health, maintain heart health, fight premature aging