




## CHAPTER II

### PRODUCT EQUIPMENTS & INGREDIENTS

#### A. Product Equipments





In making a product entitled "Choux Recipe Book 12 Variations of Indonesia Local Grown Fruit" requires appropriate tools and materials. The following are the tools and materials used to make the recipe book:

**TABLE 2**  
Product Manufacturing Tools

No.	Name	Picture	Description
1.	Balloon Whisk		A tool used to manually stir the batter.
2.	Pastry Brush		A tool used to brush the oil into the baking tray.
3.	Sprit		A tool used to make a shape of the batter.


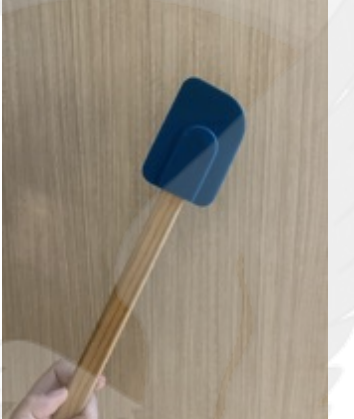
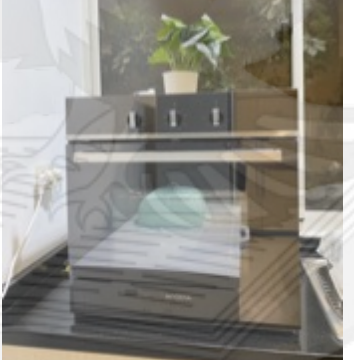

Source: Processed Data (2021)

**TABLE 2**  
Product Manufacturing Tools (continue)

No.	Name	Picture	Description
4.	Mixer		An equipment for mixing the batter.
5.	Mixing Bowl		A bowl to mix the ingredients.
6.	Scale		A tool for weighting the solid ingredients.
7.	Measuring Cup		A cup to measure the amount of liquid ingredients.





Source: Processed Data (2021)

**TABLE 2**  
Product Manufacturing Tools (continue)

No.	Name	Picture	Description
8.	Baking Tray		A tray to put the pre-cooked batter into the oven.
9.	Spatula		A tool used for mixing and flattening the batter.
10.	Oven		An equipment to bake the batter.
11.	Sauce Pan		A pan to cook the pre-cooked mixture of batter.

Source: Processed Data (2021)

**TABLE 2**  
Product Manufacturing Tools (continue)




No.	Name	Picture	Description
12.	Stove		An equipment to heat up the batter from sauce pan.
13.	Measuring Spoon		A spoon used to measure the amount of mixture.
14.	Strainer		A tool to strain/filter the dirt of the ingredients.
15.	Piping Bag		A triangular-shaped bag made from plastic that is squeezed by hand to pipe the semi-solid batter by pressing the through.

Source: Processed Data (2021)

## B. Product Ingredients






Before making this recipe book, the writers do some research about the recipe and find the main ingredients of choux such as water, milk, sugar, salt, flour, and eggs. The writer make the recipe as a guide to create a new recipe. To making this recipe book, the writers need the best ingredients to make a delicious dish. The ingredients used in this recipe book contain ingredients that contain many nutrients and low sugar. Here is a complete recipe with the ingredients used:

**TABLE 3**  
The Ingredients of the Products

No.	Product's Name	Product's Picture	Ingredients
1.	Original Recipe		55gr flour
			55gr butter
			105gr water
			70gr eggs
2.	Orange Flavor		105 ml orange juice
			55 gr flour
			55 gr butter
			70 gr eggs
3.	Strawberry Flavor		85 ml strawberry juice
			20 ml water
			55 gr flour
			55 gr butter
			70 gr eggs
			Strawberry for topping

Source: Processed Data (2021)

**TABLE 3**  
The Ingredients of the Products (continue)

No.	Product's Name	Product's Picture	Ingredients
4.	Mango Flavor		70 ml mango juice
			35 ml water
			55 gr flour
			55 gr butter
			70 gr eggs
			Mango for topping
5.	Honey Lemon Flavor		65 ml lemon juice
			40 ml water
			55 gr flour
			55 gr butter
			70 gr eggs
			Honey for topping
6.	Dragon Fruit Flavor		80 ml dragon fruit juice
			25 ml water
			55 gr flour
			55 gr butter
			70 gr eggs
			Dragon Fruit for topping
7.	Honeydew Flavor		85 ml honeydew juice
			20 ml water
			55 gr flour
			55 gr butter
			70 gr eggs
			Honeydew for topping
8.	Watermelon Flavor		105 ml watermelon juice
			55 gr flour
			55 gr butter
			70 gr eggs
			10 gr sugar
			Watermelon for topping



Source: Processed Data (2021)

**TABLE 3**  
The Ingredients of the Products (continue)

No.	Product's Name	Product's Picture	Ingredients
9.	Date Flavor		105 ml date juice
			55 gr flour
			55 gr butter
			70 gr eggs
			Date for topping
10.	Coconut Flavor		105 ml coconut water
			55 gr flour
			55 gr butter
			70 gr eggs
			Coconut for topping
11.	Beet Flavor		105 ml beet juice
			55 gr flour
			55 gr butter
			70 gr eggs
			10 gr sugar
Beet for topping			
12.	Star Fruit Flavor		85 ml star fruit juice
			20 ml water
			55 gr flour
			55 gr butter
			70 gr eggs
Starfruit for topping			
13.	Apple Flavor		105 ml apple juice
			55 gr flour
			55 gr butter
			70 gr eggs
			Apple for topping

Source: Processed Data (2021)

**TABLE 3**  
The Ingredients of the Products (continue)

No.	Product's Name	Product's Picture	Ingredients
14.	Craquelin		30 gr sugar
			30 gr butter
			30 gr flour
15.	Vla		20 gr flour
			15 gr corn flour
			10 gr milk powder
			50 gr sugar
			1 egg
			250 ml milk
			Unsalted Butter
			Rum

Source: Processed Data (2021)