

MODULE 1

Coconut Pulp Crackers in Various Flavors (Cheese, BBQ, Sour Cream, and Milky-Cheese)

Ingredients:

1 kg All-purpose flour
¼ kg coconut flour
3 tbsp lye solution
200 grams white sugar
15 grams iodized salt
3 pcs large egg
90 grams vegetable shortening
350 ml cold water
20 grams instant yeast
30 grams baking powder



Procedure:

Preparing the ingredients like coconut flour, all-purpose flour, salt, vegetable shortening, sugar, egg, lye solution, baking powder, water and yeast

Dissolving the sugar, and salt in water, add lye solution

Combining all dry ingredients to liquid ingredients in rotary mixer

kneading the mixture till dough comes, combine vegetable shortening and continue kneading for five (5) minutes

Flattening the dough 5 mm thick using dough roller

Portioning the flattened dough 4 inches wide and 24 inches long

Cutting the portioned dough using noodle cutter 3 inches long

Deep frying the cut dough in a frying pan for 20 seconds at 100 °C

Putting a 68 liters amount of palm oil in preheating tank of the vacuum fryer

Preheating the chamber for 20 minutes at 100°C

Putting a full amount of partially cooked coconut pulp crackers in the vacuum fryer

Vacuum frying for 8 minutes at 85°C

Centrifuging the fried coconut pulp crackers using vacuum fryer spinner for 20 minutes to remove excess oil

Cooling down for 5 to 10 minutes

Adding flavor such as sour cream, BBQ, cheese powder and milky-cheese powder to the vacuum fried coconut pulp crackers as variant

Mixing the vacuum fried coconut pulp crackers and the chosen flavor until blended completely

Packaging in foil pack

Storing at room temperature