

PASTA PROCESSING METHODS IN DEMANDAILING CAFE
SURABAYA

Andika Putra Wardana¹

¹Hospitality, ¹Politeknik NSC Surabaya

ABSTRACT

The purpose of writing this final assignment is to find out about pasta processing at Demandailing *Cafe* Surabaya. The author made observations on *pasta processing* at Demandailing *Cafe*. From the discussion of the final assignment, the author can conclude that the pasta processing at Demandailing *Cafe* Surabaya is in accordance with the standard recipes at Demandailing *Cafe* Surabaya.

Key words : processing, pasta, *café*.

ABSTRACT

The purpose of writing this Final Project is to know the processing of pasta at Demandailing *Cafe* Surabaya. The author observes the processing of pasta at the Demandailing *Cafe*. From the discussion of the final assignment, the author can conclude that the pasta processing at Demandailing *Cafe* Surabaya is in accordance with the standard recipes at Demandailing *Cafe* Surabaya.

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INTRODUCTION

With the end of the Covid-19 pandemic, many entrepreneurs have restarted their businesses which had suffered due to this pandemic, especially in the tourism sector, which includes accommodation and restaurant businesses. Likewise, entrepreneurs who operate in the restaurant sector in particular have also started their businesses again.

Current restaurant began to develop rapidly and made a large contribution to economic recovery in reducing unemployment. This can be seen by the large number of job vacancies needed in restaurants.

Restaurants generally provide a variety of food and drinks. Food and drink as basic human needs have various variations and concepts. A restaurant generally has its own concept or theme, such as the concept of the place or the menu being sold. The majority of food menus that are often found in big cities, especially Surabaya, are food menus from the Middle East, Asia, Europe, Japan and Korea .

RESEARCH METHODS

DISCUSSION

Demandailing *Cafe* provides food and drinks *spaghetti, baked pasta, waffles, coffee* . The author made observations on *pasta processing* at Demandailing *Cafe*. Apart from that, the author also works as a kitchen *staff* at Demandailing *cafe* Surabaya . Below the author describes the processing of *pasta* at Demandailing *Cafe* Surabaya.

pasta menu available at Demandailing *Cafe* Surabaya is:

1. *Spaghetti Carbonara*
2. *Rendang Spaghetti*
3. *Spaghetti Bolognese*

4. *Spaghetti Aglio with Garlic Sauce*
5. *Lasagna Bolognese*
6. *Macaroni Schotel*

The pasta processing method at Demandailing *Cafe* Surabaya is described as follows:

1. *Spaghetti Carbonara* (1 Serving)

a. Material

- 200 gr *spaghetti pasta*
- ½ onion
- 10 grams of wheat flour
- 50 gr *butter*
- 400 ml liquid milk
- 150 ml *cooking cream*
- 50 gr *cooked beef*
- 50 gr *smoked chicken breast*
- 50 gr button mushrooms
- ½ *teaspoon salt*
- 1 *teaspoon beef powder*
- ½ *teaspoon l has powder*
- 20 gr grated cheese
- Parsley*
- 2 *pieces chips*

b. Processing method

1. Heat 700 ml of water in a *stock pot* until it boils, then 1 *tablespoon of salt* , 50 ml of cooking oil, and 200 gr of *spaghetti* , boil for ± 8 minutes until the texture is perfect (*al dente*), then drain and add 50 ml of oil to prevent sticking.
2. Blend the onions until smooth, cut the *smoked beef* , *smoked chicken breast* into *small dice* , and cut the button mushrooms into *slices* .
3. Heat the *saute pan*, then heat the *butter* until it

melts using low heat then add the onions and button mushrooms to *the saute pan* then saute until fragrant and turn slightly greenish in color.

4. Add milk, *cooking cream* and wheat flour along with other condiments such as *smoked beef*, *smoked chicken breast*.
5. Add *the spaghetti* and stir until evenly mixed, then add salt, pepper and *beef powder*.
6. After the milk and *cooking cream* have been absorbed a bit, the heat is turned off and *the plating is done by adding grated cheese, chips, parsley and Demandailing cafe flags* on top to make it look beautiful.



Figure 3.4: *Spaghetti Carbonara*
Source : Personal Documentation

1. *Spaghetti Rendang* (1 portion)

a. Material

- 200 gr *spaghetti*
- 100 gr ground beef
- 30 ml cooking oil
- 200 ml instant rendang seasoning
- 100 ml coconut milk
- $\frac{1}{2}$ *teaspoon beef powder*
- $\frac{1}{2}$ *teaspoon salt*
- $\frac{1}{2}$ *teaspoon pepper*
- Parsley*
- 2 *pieces chips*

b. Processing method

1. Heat 700 ml of water in *a stock pot* until it boils, then 1 *tablespoon of salt* , 50 ml of cooking oil, and 200 gr *of spaghetti* , boil for \pm 8 minutes until the texture is perfectly done (*al dente*), then drain and add 50 ml of oil to prevent sticking.
2. Heat cooking oil first.
3. Add the ground beef and stir until pale in color.
4. Add instant rendang spices and coconut milk then stir until slightly thickened.
5. Add *the spaghetti* then stir until evenly mixed then *plating*.
6. Add *parsley* , *chips* and *Demandailing cafe flags* to make it look beautiful.



Figure 3.5: *Spaghetti Rendang*
Source: Personal Documentation

2. *Spaghetti Bolognese* (1 portion)

a. Material

- $\frac{1}{2}$ onion
- 50 ml cooking oil
- 250 gr tomato sauce
- 150 gr tomatoes
- 50 gr carrots
- 50 gr minced beef
- 1 *teaspoon Italian Herb*
- 1 *teaspoon sugar*
- 1 *teaspoon beef powder*
- 200 gr *spaghetti*
- 20 gr grated cheese
- 2 *pieces chips*
- Parsley*

b. Processing method

1. Heat 700 ml of water in *a stock pot* until it boils, then 1 *tablespoon of salt* , 50 ml of cooking oil, and 200 gr *of spaghetti* , boil for \pm 8 minutes until the texture is perfectly done (*al dente*), then drain and add 50 ml of oil to prevent sticking.
2. Blend the onions and carrots until smooth. Clean the tomatoes by removing the stems of the tomatoes and washing them until clean and then blending them until smooth.
3. Heat the oil then saute the onions until fragrant.
4. Put the ground beef into *the saute pan* then stir until it turns slightly pale in color.
5. Add the tomatoes that have been blended and the tomato sauce, then stir until it boils and thickens slightly.
6. Then add *the spaghetti* and stir until evenly mixed and absorbed. Plating *spaghetti* and adding grated cheese on top, then adding *chips, parsley* and the *Demandailing cafe logo flag* to make it beautiful.



Figure 3.6: Spaghetti Bolognese
Source : Personal Documentation

3. Spaghetti Aglio Sambal (1 portion)

a. Material

- 2 *tablespoons* onion chili sauce
- 2 *teaspoons* garlic powder
- 20 ml cooking oil
- 200 gr spaghetti
- 1 *piece* chicken katsu
- 8 *pieces* shrimp crackers
- Parsley

b. Processing method

1. Heat 700 ml of water in a *stock pot* until it boils, then 1 *tablespoon of salt* , 50 ml of cooking oil, and 200 gr of spaghetti , boil for \pm 8 minutes until the texture is perfectly done (*al dente*), then drain and add 50 ml of oil to prevent sticking.
2. Heat the oil in a *saute pan*, then add the onion and *garlic sauce powder* , then add the spaghetti and stir until evenly mixed.
3. Fry chicken katsu using the *deep frying* (soak) method until brownish yellow.
4. *Platting spaghetti*, then adding pieces of chicken katsu on top, then adding shrimp crackers on top, adding *parsley* and the *Demandailing cafe logo flag*.



Figure 3.7 : Spaghetti Aglio with Garlic Sauce
Source : Personal Documentation.

5. Lasagna Bolognese

a. Material

- 4 Lasagna Sheets
- 1 *tablespoon* bechamel sauce
- 1 *tablespoon* red sauce

- sliced* button mushrooms
- 110 *bolognese sauce*
- 1 *teaspoon* parmesan
- 15 gr *mozzarella*
- Parsley
- cafe flag*

b. Processing method

1. Heat 700 ml of water in a *stock pot* until it boils, slowly add in the *lasagna* sheets so they don't stick to each other. Boil for \pm 8 minutes, add 1 *tablespoon of salt* , then stir for 2 minutes so that it doesn't stick to the bottom of the *stock pot* . When it has reached 8 minutes, check the doneness level for "*al dente*".
2. First, prepare *aluminum foil*, then add *bechamel* sauce to the bottom before adding *lasagna* for the first layer. Second, add red sauce then add mushrooms on top, then cover with *lasagna* second layer . Third, add *bechamel* sauce and *Parmesan* then cover with a third layer. Fourth, add *bolognese sauce* and cover with a fourth layer , then add a little *bechamel* on top of the fourth layer and add *grated mozzarella*.
3. Lastly, bake for 5 minutes until the *mozzarella* melts and turns brown.
4. Served on a plate, then given *parsley* and *flags* to make it look beautiful



Figure 3.8 : Lasagna Bolognese
Source : Personal Documentation

6 Macaroni schotel

a. Material

- 200 gr macaroni
- 200 ml liquid milk
- 100 gr carrots
- 200 gr *smoked beef*
- 2 cloves of garlic
- 2 small onions
- 2 *tablespoons* butter
- 1 *teaspoon* powdered beef stock

½ *teaspoon* ground nutmeg

Publishers. The hite, Richard. 2000. *Laraousse Gastronomique*. Surabaya: SIC Publishers.

b. Processing method

1. Heat 700 ml of water in a *stock pot* until it boils then add 1 *tablespoon of salt* , 50 ml of cooking oil, boil 200 grams of *macaroni* for ± 8 minutes until the texture is perfectly done (*al dente*), then drain and add 50 ml of oil so it doesn't stick.
2. Cut *brunoise carrots* , cut *smoked beef small dice*, mince onion and garlic.
3. Heat *the butter* in a *sauce pan*, then add chopped onion and garlic, then *saute* until fragrant and green. Then , add milk, carrots and *smoked beef* and stir until it boils, then turn off the heat.
4. Prepare *aluminum foil* then pour in *the schotel macaroni* . Add grated cheese on top, *parsley* and flags to make it look beautiful.



Figure 3.9 : *Macaroni Schotel*

Source : Personal Documentation

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