

ABSTRACT

The purpose of writing this final project is to find out the processing of dumplings at Kayana Restaurant at Aston Sidoarjo City Hotel & Conference Center. The author observes the processing of dumplings at Kayana Restaurant at Aston Sidoarjo City Hotel & Conference Center. The author can conclude that the processing of dumplings at Kayana Restaurant at Aston Sidoarjo City Hotel & Conference Center the first step is to smooth the chicken and garlic until smooth then add the ground spices and cornstarch slowly while stirring until evenly distributed, then fill the dumpling skin with the mixture then steamed until cooked. The finishing is pouring the dumplings with peanut sauce along with the condiments such as limes and chili sauce.

Key word : Restaurant, dumplings, processing.

ABSTRAK

Tujuan dari penulisan Tugas Akhir ini adalah untuk mengetahui pengolahan siomay di Kayana Restoran pada Aston Sidoarjo City Hotel & Conference Center. Penulis melakukan pengamatan terhadap pengolahan siomay di Kayana Restoran pada Aston Sidoarjo City Hotel & Conference Center. Penulis dapat menyimpulkan bahwa pengolahan siomay di Kayana Restoran pada Aston Sidoarjo City Hotel & Conference Center langkah pertama adalah menghaluskan daging ayam dan bawang putih hingga halus lalu masukkan bumbu halus dan tepung maizena perlahan sembari di aduk hingga merata, lalu isi kulit pangsit dengan adonan tersebut lalu kukus hingga matang. *Finishing* menyiram siomay dengan saus kacang beserta kondimennya seperti jeruk limau dan sambal.

Kata kunci : Restoran, siomay, pengolahan.