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APPENDIX

1. Approved Recipe



CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

APPROVAL RECIPE

Recipe Name : Vegetarian Basreng
TITLE OF C&D : UTILIZATION OF TARO STEM AS THE MAIN
INGREDIENT FOR MAKING FRIED BASRENG
Yield : 4
Main Ingredients : 100 g Taro Stems
Ingredients :

- | | |
|-----------------------------|------------------------|
| - 100 g taro stem, peeled | - 500 ml cooking oil |
| - 20 g oyster mushroom | - 12 g garlic |
| - 100 g tapioca starch | - 1 g kaffir lime leaf |
| - 30 g egg white | - 28 g chili oil |
| - 1 g baking powder | - 4 g chili powder |
| - 2 g fried garlic | |
| - 2 g fried shallot | |
| - 4 g mushroom stock powder | |
| - 2 g salt | |
| - 1 g white pepper | |

Method :

1. Cut the taro stems into 1-2 cm lengths.
2. Boil the oyster mushrooms, and then proceed to drain them.
3. Boil the taro stems with 0.5 grams of salt until they soften, and then drain.
4. In a food processor, add taro stem, oyster mushroom, egg white, fried garlic, fried shallot, and seasonings (mushroom stock powder, salt, and white pepper). Grind until perfectly smooth.
5. Combine the mixture with tapioca starch and baking powder in a bowl.



CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

6. Shape the dough lengthwise into a tube. Once shaped, prick the dough using a fork so that it doesn't pop when fried later.
7. Fry the dough until half cooked.
8. Leave in the refrigerator for 4-6 hours.
9. Cut the meatballs into coin shaped pieces.
10. Fry the meatballs in hot oil until golden and crispy.
11. In a frying pan, heat 10 ml of cooking oil. Sauté garlic, kaffir lime leaves, chili oil, chili powder, and mushroom stock powder to taste.
12. Place the *basreng* in the pan and stir until fully coated with the seasonings.

Product Description

Fried taro stem meatballs are made from flour, taro stems, and oyster mushrooms, fried to achieve a delightful crunchiness, complemented by a blend of salty, savory, and spicy flavors. Unlike the typical fried meatballs which are usually made from animal ingredients such as fish or beef, the substitution of taro stems caters specifically to vegetarian preferences, offering them a savory snack option. Taro stems, often overlooked and consigned to the category of food waste, represent an opportunity for repurposing and optimizing resource utilization. Furthermore, taro stems are high in fiber content, rendering them easily digestible and thus enhancing their nutritional value.

TRIAL PROGRESS

In the initial trial, the product made did not meet the desired standards. The meatballs that were prepared were excessively chewy, exhibited irregular shapes, and were under-seasoned. The issue resulted from the excessive use of tapioca flour. Moreover, the consistency of the meatball dough was suboptimal, posing challenges during the shaping process. In the following trial, the amount of tapioca flour was reduced and appropriate seasonings were incorporated. Furthermore, adjustments were made to the proportions of taro stems, oyster mushrooms, and all-purpose flour to enhance the meatballs' texture and make them easier to shape.


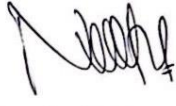



CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

TRIAL DOCUMENTATION



Student Name : Jessica Gilda
NIM : 2274130010036

| Advisor | 1 st Examiner | 2 nd Examiner |
|--|---|---|
|  Name: Anthony Sucipto Date: 16 Juli 2024 |  Name: Novi Indah Permata Sari Date: 16 Juli 2024 |  Name: Jessica Hartan Date: 16 Juli 2024 |

2. Approved Sensory



Akademi Kuliner & Patiseri
OTTIMMO
 INTERNASIONAL
COULINARY ARTS | CULINARY HISTORY | BAKING & PASTRY ARTS

**CULINARY INNOVATION AND NEW
 PRODUCT DEVELOPMENT
 SENSORY TEST**

DATE : 19 April 2024

NAME : Jessica Gilda

NIM : 2274130010036

PRODUCT : UTILIZATION OF TARO STEM AS THE MAIN INGREDIENT FOR MAKING FRIED MEATBALLS

ADVISOR : Anthony Sucipto, A.Md. Par.


| PANELIST | SIGHT | SMELL | TEXTURE | TASTE | OVERALL | TOTAL |
|--------------|-----------|-----------|-----------|-----------|-----------|------------|
| Panelist 1 | 5 | 5 | 4 | 5 | 5 | 24 |
| Panelist 2 | 4 | 5 | 2 | 5 | 5 | 21 |
| Panelist 3 | 5 | 5 | 5 | 5 | 5 | 25 |
| Panelist 4 | 4 | 4 | 4 | 4 | 4 | 20 |
| Panelist 5 | 4 | 4 | 1 | 4 | 2 | 15 |
| Panelist 6 | 4 | 4 | 1 | 3 | 3 | 15 |
| Panelist 7 | 4 | 4 | 2 | 5 | 4 | 19 |
| Panelist 8 | 4 | 4 | 4 | 2 | 4 | 18 |
| Panelist 9 | 4 | 4 | 4 | 4 | 4 | 20 |
| Panelist 10 | 4 | 4 | 1 | 4 | 2 | 15 |
| TOTAL | 42 | 43 | 28 | 41 | 38 | 192 |

NOTES :

1. Overall enak semua, kecuali untuk texture terlalu keras
2. -
3. all good
4. -
5. Too hard
6. teksturnya keras sekali
7. Tekstur keras
8. Terlalu keras
9. Not bad
10. Rasanya enak hanya saja ini terlalu keras



3. Consultation Form



Akademi Kuliner & Pastryeri
OTTIMO
 INTERNATIONAL
 CULINARY INNOVATION AND
 NEW PRODUCT DEVELOPMENT
FOUNDED BY: ESTABLISHED: 2014

Name : Jessica Gilda
 Student Number : 2274130010036
 Advisor :

| No | Date | Topic Consultation | Name/Signature | Advisor Signature |
|----|----------|--|----------------|-------------------|
| 1 | 19/03/24 | Product Consultation. Kuekai bahan utama utk bakery vegan. Saran menggunakan food wrap / bahan 35 jenny. | | |
| 2 | 19/03/24 | Product Consultation. Reviewing product ideas & Ingredients | | |
| 3 | 20/03/24 | Reviewing New Ingredients for Vegan Basing | | |
| 4 | 21/3/24 | Product Consultation | | |
| 5 | 19/5/24 | Proposal Consultation Chapter 1, 2, 3 | | |
| 6 | 16/7/24 | Final Exam report consultation Chapter 4, 5 | | |

| No | Date | Topic Consultation | Name/Signature | Advisor Signature |
|----|-----------|--|----------------|-------------------|
| 7 | 19/5/24 | Proposal consultation chapter 1-3 | | |
| 8 | 16/7/24 | Final Exam report consultation chapter 4-5 | | |
| 9 | 16/7/2024 | Proposal Revision Bab IV | | |

5) Mix all the ingredients



6) Shape the dough and poke it



7) Fry the dough



8) Put the dough in the chiller



9) Cut the *basreng* into coin-shaped pieces and then fry it



10) Saute the *basreng* with seasoning

