

## APPENDIX

### Appendix 1. Final Recipe

#### Orange Cassava Crepes Filled with Pumpkin Filling

##### INGREDIENTS :

1. Steamed pumpkin 175 gr
2. Honey 15ml
3. Salt 1 gr
4. Vanilla pasta 2 gr

##### SKIN :

1. Grated cassava 250 gr
2. Salt 1 gr
3. Red food coloring

##### TOPPING :

1. Grated coconut 50 gr

##### STEPS :

2. First make the contents first.
3. Add container, then add steamed pumpkin, honey, vanilla pasta and also salt and mix well.
4. Cook the filling mixture while continuing to stir in, and cook even then set aside.
5. To make the skin: add the grated cassava in a container then add it with salt and red coloring, mix well and set aside.
6. Boil water in pan, then take a small portion of the mixture of skin. Flatten behind the zinc plate and then cover it on a pan that has been filled with boiling water
7. Store the dough in the pan until it is evenly cooked.
8. Continue until the entire skin mixture is finished. Take one part of the skin then add enough filling and fold it into a rectangle.
9. Continue until all the skin is finished filling, add the grated coconut on top and serving.

Appendix 2. Logo



Picture 18. Logo Rencrepe

Appendix 3. Packaging



Picture 19. Packaging Rencrepe



Akademi Kuliner & Patiseri  
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No	Date	Topic Consultation	Name/ Signature
1	14/02 '19	Konsul Resap	
2	19/02 '19	Konsul Resap	
3	21/02 '19	Konsul Resap	
4	26/02 '19	Nutrition	
5	29/03 '19	Konsul Proposal	
6	30/03 '19	Konsul Proposal	
7	30/03 '19	Konsul Proposal	

No	Date	Topic Consultation	Name/ Signature
8	1/8 2019	Nutrisi	
9	7/8 2019	Konsul Proposal	
10	5/8 2019	Konsul Proposal	



**FORM CONSULTATION  
RESEARCH AND DEVELOPMENT  
FINAL PROJECT**

**Name** : Christina Fellycia.....  
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**Class** : Mat. 2 ipon.....

**STUDY PROGRAM OF CULINARY ART  
OTTIMMO INTERNATIONAL  
MASTERGOURMET ACADEMY  
SURABAYA**

