

**CULINARY INOVATION AND NEW PRODUCT DEVELOPMENT
PROJECT**

VEGETABLE OAT'S BRULEE BOMB WITH LODEH CREAMY SAUCE



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The image shows three handwritten signatures in black ink, each positioned above a horizontal line. The signatures are stylized and cursive. The first signature is the most legible, appearing to read 'Sudjaja'. The second and third signatures are more abstract and difficult to decipher.

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Surabaya, 29 November 2021



(xelia wanie)

PREFACE

Praise be to God, because I was still given the opportunity to do research and development and to be able to work on a report entitled "Vegetable Oat's Brulee Bomb and Creamy lodeh sauce" which I can complete as well as possible. I, as a writer, hope to add insight and knowledge to readers about the product I made. The purpose of this loparan is so that each student can be more creative and open up insight about the products made by each student.

The author realizes that many parties have helped and contributed to the completion of the research and development report. All forms of assistance, both in the form of moral and material support, greatly assist the author in gathering enthusiasm and desire to complete the study. Thus, the authors sincerely thank those who have helped and guided the author in compiling this thesis, namely to:

1. My parents who have supported and provided me to achieve good education and as a family role to help me in personally.
2. Ms. Hilda tjajahjani Iskandar as the Head of Study Program at Ottimmo International.
3. Mr. Zaldy Iskandar as the head Director of Ottimmo International.
4. Chef arya as a mentor lecturer in Rnd.

In addition, the author also hopes that this thesis can be useful for readers from various circles. The author then apologizes if during the process of writing the thesis there were many mistakes, both oral and written, which were done intentionally or unintentionally.

Surabaya, 23 November 2021



Xelia Wanlie

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Executive Summary

Brulee Bomb is a popular dish today. Brulee itself comes from France which means burnt. This brulee bomb has its own characteristics and no one has ever been made, because in terms of material it is very different from the brulee bomb that is currently viral. I modified the brulee bomb that I made into a fairly healthy menu because I made it from tempeh, long beans, quaker oats, and low-fat milk. This product is different from brulee bomb products which generally use full cream milk, sausage or smoked beef, champignon mushrooms. What makes this dish different is that it tends to be healthier, because it uses protein such as tempeh, while long beans also have many benefits, and this dish has a unique sauce, namely creamy lodeh sauce.

Lodeh is usually a dish that uses coconut milk and is eaten using coconut milk, but we modified the lodeh to be thick like sauce. This dish is packaged using a clear lunch box measuring 2000 ml and using a 50 ml sauce cup, while the brulee is 23 grams. This box is very easy to find because it is affordable and easy.