**RESEARCH AND DEVELOPMENT FINAL PROJECT**

**VEGAN BASE GENEP NUGGET**

**(TEMPE KACANG, BEETROOT, BROCCOLI, BANANA BLOSSOM)**



**By**

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**STUDY OF CULINARY ART**

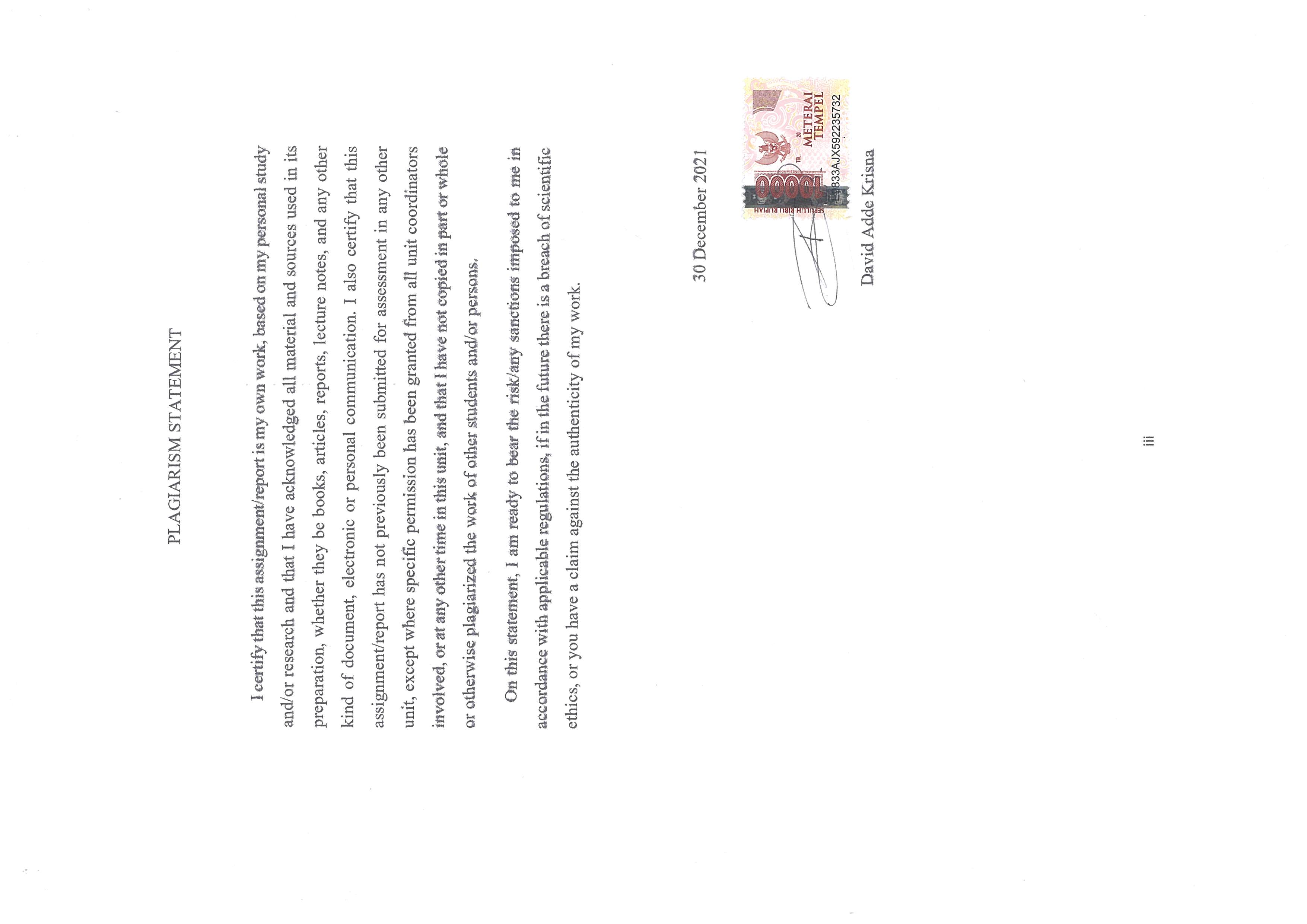
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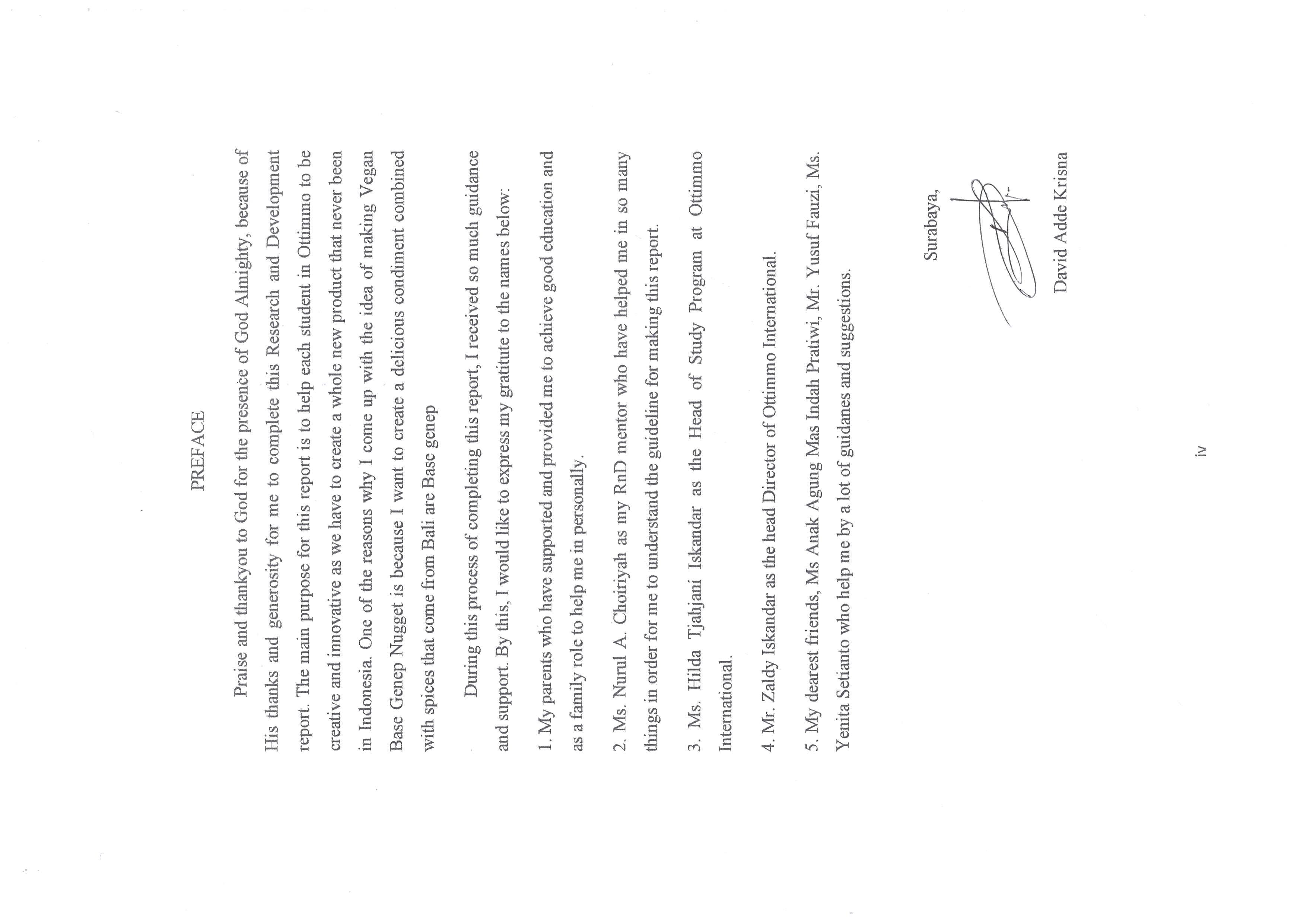
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EXECUTIVE SUMMARY

Vegan Base Genep Nugget is a sambal that we combine with special Balinese herbs and spices. I come up with this idea looking at how most of Indonesian people usually eat sate lilit with rice and used as the main course, i made this dish from main course to snacks because I want it to be unique and healthy. This dish for people who are a vegan person and also for people who wants to do weightloss(diet).

We use mashed Tempe bungkil and we mixed it with base genep, banana blossom, broccoli stem, and also seasoning. After we mixed all the ingredients(include all the flour we use) we steamed it and then we deep fry it.

Vegan Base Genep Nugget will be serve in a beige rectangle box and the sauce will be serve in a plastic cup. The nugget contains 6 pieces in a box and will be sold at IDR31.000. Vegan Base Genep Nugget will be sold with a pre-order system on social media such as Instagram.

**Key word**: Vegan Base Genep Nugget, Tempe Bungkil, Base Genep, Balinese.