

Cuinary Innovation and New Product Development
PARMESAN GNOCCHI MORINGA



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Surabaya, December 21th, 2021



Giovanni Wibowo

PREFACE

As for the beginning, I would like to thank my Holy God, Jesus Christ for his blessings and spiritual guidance in order for me to complete this Research and Development report. The main purpose for this report is to help each student in Ottimmo to be creative and innovative as we have to create a whole new product that never been in Indonesia. One of the reasons why I come up with the idea of making gnocchi with Beetroot Flour is because I want to create delicious gnocchi combined with beetroot flour that high in nutrients and have many health benefits.

During this process of completing this report, I received so much guidance and support. By this, I would like to express my gratitude to the names below:

1. Mr. Zaldy Iskandar as the head Director of Ottimmo International.
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5. My beloved friends who always help me by giving many ideas and suggestions
6. As well as other people that i may not mention one by one for their help I can i can finish the report correctly.

Hopefully, this research and development final project can be used as a reference to know and learn more about healthier parmesan gnocchi moringa.

Surabaya, 11th November 2021



Giovanni Wibowo

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EXECUTIVE SUMMARY

Gnocchi is a type of pasta made from potatoes. Gnocchi is usually served with cream sauce and peas. The difference is that I use jackfruit seeds as a substitute for potatoes and make it gluten-free by replacing the use of wheat flour with mofaf. I replaced it with jackfruit seeds because the taste and texture of the jackfruit seeds matched the tastes of the Indonesian people. I also replace wheat flour with mofaf to make it gluten free and healthier to eat. In Indonesia, the use of jackfruit seeds is not foreign, but there are still many people who do not like jackfruit seeds. I present these gnocchi from jackfruit seeds so that Indonesian people know that processed from the remaining ingredients of jackfruit seeds can be processed into delicious food. the use of gluten-free mofaf may still be rarely used in Indonesian society, because the price is a little expensive. The last most important ingredient is in vegetables, I use Moringa leaf vegetables which are familiar to Indonesian people. ingredients that involve 2 different regions (gnocchi = Italian, Moringa leaves = typical Indonesian) will be 1. Gnocchi Moringa can be obtained for only Rp. 25,000.00. In the manufacturing process, of course, we do not forget the hygiene standards of food processing.

Keywords: gnocchi, mofaf, moringa leaf