

RESEARCH AND DEVELOPMENT FINAL PROJECT

VEGAN LASAGNA

**(Lasagna made from Daun Kelor, Tofu and Yeast Ricotta, and
Mushrooms Tomato Sauce)**



BY

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Surabaya, November 29th 2022



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VEGAN LASAGNA

**(Lasagna made from Daun Kelor, Tofu and Yeast Ricotta, and Mushrooms
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PREFACE

First of all I would like to say thank you to god because, without his permission I would never finish this paper without any obstacle. And for me this paper is one of the most hard and also very important for me because, the effort and the sweat and tears that I put for my own products that I'm really proud of. And I hope this paper can help other students that need any idea for their own paper in the future.

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

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. Latifahtur Rahmah as my Research and Development mentor who helped me through the beginning until the end of this paper.
3. Chef Jeri who helped with all of my ideas.
4. Mr. Zaldy Iskandar as the Head Director of Ottimmo International.

Surabaya, November 29th 2022



Gabrielle Violetta

EXECUTIVE SUMMARY

Vegan lasagna is a vegan pasta made from Daun Kelor Tofu and Yeast Ricotta with a mushroom sauce. So, we made the pasta dough from scratch without using any eggs and dairy products. We use a gluten free flour and we also added Daun Kelor but in the form of a powder. We also use Almond Milk, Tofu and Nutritional Yeast for our vegan Ricotta Yeast. And for the meat and tomato sauce we substitute the meat with many kinds of mushrooms so, we have a lot of different texture for the sauce.

This product for me is very important because, it can help many people to start eating clean and can help decreasing food waste. The ingredients that I use in this product can be the start of influencing many people to stop eating fast food or junk food because, they will discover that there is other option to enjoy healthy food without having to worry about the food not tasting good.

Keywords: *Moringa leaf, Vegan, Lasagna.*

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