

**RESEARCH AND DEVELOPMENT FINAL PROJECT**  
**HEALTHY DESSERT**  
**(LAVENDER STICKY RICE WITH BUTTERFLY PEA**  
**SAUCE)**



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**2022**

## PLAGIARISM STATEMENT

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Surabaya, December 5<sup>th</sup> 2022

  
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**APPROVAL I**  
**CULINARY INNOVATION AND NEW PRODUCT**  
**DEVELOPMENT PROJECT**

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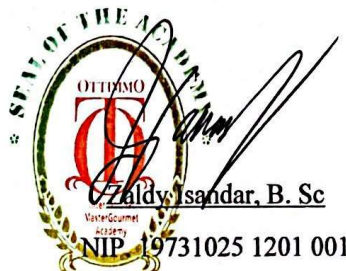
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**APPROVAL 2**  
**LAVENDER STICKY RICE WITH BUTTERFLY PEA SAUCE**

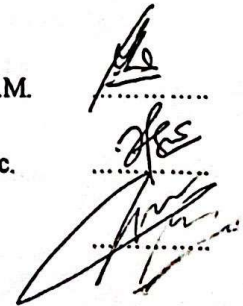
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## PREFACE

Praise and gratitude for the presence of Allah SWT, because thanks to the nature of Rahman and Rahim I was able to complete Research and Development on time. Thank you Lord, for all the abundance of favors and mercy that you have given to Your servant who is full of shortcomings. Shalawat and greetings continue to roll from the heart and mouth to our

lord, Rasulullah SAW.

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Rio Denilson Machmud

## **EXECUTIVE SUMMARY**

Lavender Sticky Rice with Butterfly Pea Sauce is a full-bodied food made from glutinous rice. This dessert is made with a unique and refreshing taste and the characteristic sweetness of lavender flowers. This idea arose because processed glutinous rice in Indonesia seems to be just that, it is rare for Indonesian specialties to use lavender. In addition, the sauce from Butterfly Pea is also a new breakthrough, where this type of tea is not only consumed as a drink but can be processed by other methods and combined with processed food.

Lavender Sticky Rice is packed in a plastic jar where it is light to carry anywhere with nisi each package of 150gr Lavender Sticky Rice and has been packed together with Butterflu Pea Sauce. Suitable to be carried anywhere because of the right size and appropriate portion.

***Keywords*** : *Dessert, Lavender, Butterfly Pea*

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