

CHAPTER 1

INTRODUCTION

1.1 Background Of The Study

The author wants to make a modification of glutinous rice, where the processed glutinous rice in Indonesia is only the same variant. And the most famous thing is to combine it with mangoes. From this, the author has the idea to combine it with something new and also unique, namely lavender flowers.

Lavender is a flower that is famous for its strong and characteristic aroma (goleman, daniel; boyatzis, Richard; Mckee, 2019). Generally lavender is used for fragrances. There are some drinks with processed lavender but it is very rare to find processed lavender as food.

In fact, lavender has a refreshing taste and also a unique sensation that will not be obtained from other foodstuffs because the distinctive lavender aroma will still reach the sense of smell when food enters the mouth. Therefore, full-time food in this style certainly has the opportunity to be enjoyed.

In addition, the protein and calorie content of lavender sticky rice with butterfly pea sauce is not only suitable for dessert. But it is also suitable as a hunger barrier because of the carbohydrate content in it (Nugroho & Hardani, 2020). The sweet and fresh taste of this food is certainly different from other types of food.

The next important component is the Butterfly Pea. Butterfly Pea is the one of the steeping telang flowers which has a beautiful blue color (Budiasih, 2017). Generally, this ingredient is only served as a tea dish. The taste of this tea is naturally almost the same as the general tea (Imayanti et al., 2019). But the difference is that this can do a unique trick.

The unique trick in question is that the blue color can turn into a purple color if exposed to a mixture of other ingredients such as lychee water, or squeezed lemon water (Purba, 2020). Of course, it can be said that this type of

tea is one of the prettiest teas ever. And another fact is that this type of tea is also suitable as a complement to sweet foods.

Both of them, which have distinctive characteristics with their own uniqueness, make these two things the main ingredients in this project. Lavender with a fresh sweet aroma and magir from Butterfly Pea is a wonderful collaboration. In addition, the complete nutritional content is certainly very helpful and is used as a choice to eat either full-time food, hungry food, or main food.

1.2 The Objective Of Study

1. The development of this product aims to educate the public that there are still many ingredients that can be used as processed new modivicated foods that are delicious and pocket-friendly.
2. As a pioneer for the development of lavender and butterfly pea as a food ingredient
3. Become a new form of business and innovation for entrepreneurs or those who want to open a new business