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APPENDIX

1. Approved Recipe

Recipe Name : GLUTEN FREE FRUIT PIE
TITLE OF C&D : UTILIZATION OF RED BEAN FLOUR AND MUNG BEAN FLOUR FOR GLUTEN FREE PIE
Yield : 9 - 15 portion
Main Ingredients : 40gr mung bean flour & 47gr red bean flour

PIE CRUST -> 10 portion

Ingredients :

- 40 gr mung bean flour
- 47gr red bean flour
- 12gr sugar
- 40gr butter
- 7gr egg yolk
- 20ml water
- ¼ tsp salt
- 2gr egg white

Method :

1. Mix the red bean flour, mung bean flour and sugar in a bowl
2. Add the fat and rub it in until resemble a fine breadcrumb
3. Beat the egg yolks and white egg with water and salt. Add to the flour mixture. Mix until completely absorbed
4. Roll to a half cm thin and cover the pie tin, poke lightly with forks
5. Blind bake the crust
6. Bake in a 175°C oven for about 15-18 minutes

PIE FILLING -> 15 portion

Ingredients :

- 125gr milk
- 1 egg yolk
- 15gr granulated sugar
- 10gr cornstarch
- 100ml whipped cream
- ¼ tsp vanilla essence
- 300gr longan

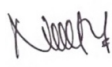

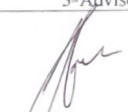
Method :

1. In a heavy saucepan, bring the milk to just a boil.
2. With a mixer, beat the egg yolks and sugar in a stainless bowl, stir in the cornstarch and sugar into the eggs. Beat until perfectly smooth.
3. Temper the egg mixture by slowly beating in the hot milk in a thin stream.
4. Return the mixture to the heat and bring to a boil, stirring constantly. When the mixture come to a boil and thickens, remove from the heat.
5. Cover and let it cool down completely. Once cold, beat well until perfectly smooth.
6. Beat the whipping cream with a drop of vanilla essence and fold into the cold pastry cream mixture.
7. Cut half of the longan into small pieces to mix into the cream and the rest as a topping


RECIPE BACKGROUND (50 – 100 WORDS)

Pie is a dessert that is liked by many people. Pie filling can be sweet or savory. Here I do research and development with red bean flour and mung bean flour as a substitute for the main ingredients of the pie crust. Both flours have many advantages, one of which is gluten free. In addition, the two beans are lower in fat which is good for helping you lose weight. For the filling, I chose to use fruit because it tastes fresh and helps reduce the rather strong bean flour taste.

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NIM : 2174130010027

1= Advisor	2= Advisor	3= Advisor
		
Name: Neni Indah Permata Sari Date:	Name: Ryan Yereima Khandar Date:	Name: Gilbert Yanuar Halwani Date:

2. Approved Sensory



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CULINARY ARTS · GASTRONOMY · BAKING & PASTRY ARTS


**CULINARY INNOVATION AND NEW
PRODUCT DEVELOPMENT
SENSORY TEST**

DATE : 6 April 2023
NAME : Aurelia Violin Tanjung
NIM : 2174130010027
PRODUCT : Pie gluten free
ADVISOR : Novi Indah Permata Sari, S.T., M.Sc


PANELIST	SIGHT	SMELL	TEXTURE	TASTE	TOTAL
Panelist 1	√	√	√	√	√
Panelist 2	√	√	√	√	√
Panelist 3	√	√	X	√	√
Panelist 4	√	X	√	√	√
Panelist 5	√	√	√	√	√
Panelist 6	√	√	√	√	√
Panelist 7	√	√	√	√	√
Panelist 8	√	√	X	√	√
Panelist 9	√	√	√	√	√
Panelist 10	√	X	X	X	X

NOTES :

- Aftertaste susu bubuk yang buruk pada produk yang manis harus di perbaiki karena bau dan aftertaste nya sangat buruk
- Need more sweetness and crispier
- After taste kulit piunya kuat bgt, sausnya susu skimnya strong bgt









3. Consultation Form









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INTERNASIONAL

CONSULTATION FORM
CULINARY INNOVATION AND
NEW PRODUCT DEVELOPMENT

Name : Amesa Vain Tanjung
Student Number : 2194130010023
Advisor : Nora Indah Permata Sari, S.T., M.Sc.

No	Date	Topic Consultation	Name/ Signature
1.	20/05-23	Product & Ingredients	 Ms. Megi
2.	27/05-23	Product & Ingredients	 Chef Jerry
3.	27/05-23	Kriteria Product	 Ms. Hani
4.	27/05-23	Product	 Ms. Novi
5.	12/05-23	Proposal format	 Ms. Novi
6.	10/07-23	Revisi proposal	 Ms. Novi

No	Date	Topic Consultation	Name/ Signature
7.	11/07-23	Bab IV & Packaging	 Ms. Novi
8.	12/07-23	Revisi Proposal	 Chef Gilbert
9.	13/07-23	Revisi 2.2.2	 Chef Gilbert
10.	13/07-23	Final laporan Proposal	 Chef Jerry
11.	7/05-23	Revisi Final Report	 Ms. Novi
12.	7/05-23	Revisi Final Report	 Chef Gilbert

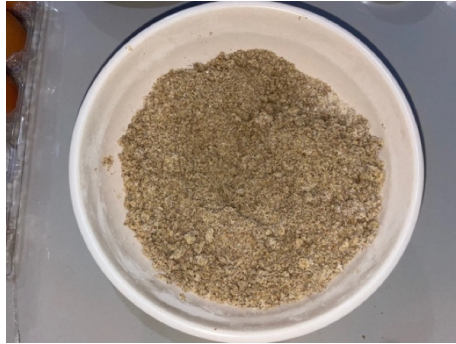
4. Systematic Process Documentation

Pie crust process :

- 1) Prepare all ingredients before starting



2) Mix the red bean flour, mung bean flour and sugar in a bowl



3) Beat the egg yolks with water and salt. Add to the flour mixture.



4) Mix until completely absorbed



5) Roll to a half cm thin and cover the pie tin, poke lightly with forks



6) Bake in a 175°C oven for about 15-18 minutes



Pie filling process :

1) In a heavy saucepan, bring the milk and add vanilla bean to just a boil.



- 2) With a mixer, beat the egg yolks and sugar in a stainless bowl, stir in the cornstarch. Beat until perfectly smooth.



- 3) Temper the egg mixture by slowly beating in the hot milk in a thin stream. Return the mixture to the heat and bring to a boil, stirring constantly.



- 4) When the mixture come to a boil and thickens, remove from the heat.



- 5) Cover and let it cool down completely. Once cold, beat well until perfectly smooth.
- 6) Beat the whipping cream and fold into the cold pastry cream mixture.



- 7) When the pie crust was cold, add three tablespoons of cream filling to the pie
- 8) Helve the longan then put on top of the pie as a topping

