

**CULINARY INNOVATION AND NEW PRODUCT
DEVELOPMENT**

**LOTUS SEED TEMPEH AS INGREDIENT FOR MAKING
STICK CRACKERS USING DRYING METHOD**



ARRANGED BY

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SURABAYA

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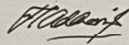
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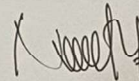
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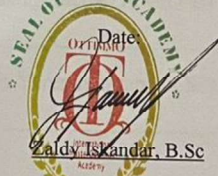


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CRACKERS
USING DRYING METHOD**

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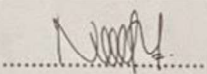


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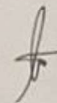
PREFACE

First of all, I want to say thank you to Jesus Christ, because of his blessing in my life that I can be here and doing this proses of Culinary Innovation and New Product Development with the topic "Lotus Seeds Tempe as Ingredient For Making Stick Crackers Using Drying Method". I also take this opportunity to express my gratitude to:

1. Novi Indah Permata Sari, ST., M.Sc as advisor
2. Zaldy Iskandar, B. Sc as director of Ottimmo International Culinary Art and Patisserie Academy.
3. My parents who always support and help and providing moral & material support for me.
4. My friend who support the progress of this report from beginning to the end.

That is all from my thanks and gratitude; I apologize if there are mistakes or inaccuracies in writing the words or sentences above. This report can help enrich the reader's insight and knowledge. Thank You.

Surabaya, June 26th 2023



Felicia Ruth Natari

ABSTRACT

Tempe is one of Indonesian's most popular fermentation food and it is easy to find in market place. The main ingredient for making tempeh is soybeans, and the fermentation process takes about a minimum of one day until the beans are perfectly set. For making tempeh, make sure the ingredient and the utensils we use are clean and also perfectly cooked, if not the beans will fail. In Indonesia, the popular pressed tempeh is tempeh chips, which are the raw tempeh thinly sliced, seasoned, and coated with flour and then fried until crispy.

Lotus seeds are the replacement ingredients for soybeans for making tempeh. The lotus seeds and soybeans have similar textures after cooking. For the fermentation, the tempeh yeast which should be mixed with rice flour, will be replaced with mofon flour to keep the product categorized as a gluten-free food.

In the developed era, food processing is classified as healthy and suitable for consumption, even if some people are on diet or do not consume gluten. Lotus seeds tempeh can be processed into a delicious, healthy snack and also classified as gluten-free snack. The method that used when making this crackers is drying method.

Keyword: *Lotus seeds tempeh, crackers, drying method.*

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