

**CULINARY INNOVATION AND NEW PRODUCT
DEVELOPMENT UTILIZATION OF CHOCOLATE
FLAVOURED FLOUR INTO SNACK FILLED WITH SWEET
COCONUT**



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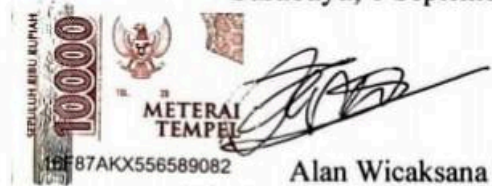
**CULINARY ARTS STUDY PROGRAM OTTIMMO
INTERNATIONAL MASTERGOURMET ACADEMY
SURABAYA 2023**

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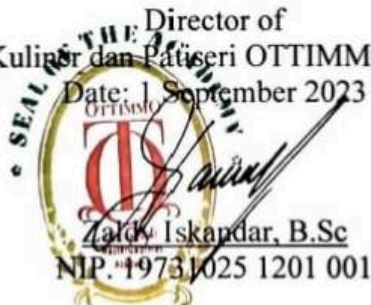


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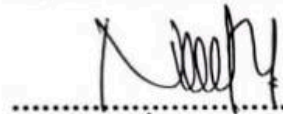
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PREFACE

Praise to God Almighty for his blessings because in this occasion I was able to complete my Culinary Innovation and New Product Development report with the topic of "Utilization of Chocolate Flavoured Flour Into Snack Filled With Sweet Coconut". The completion of this Culinary Innovation and New Product Development report is intended to fulfil the requirements for participating in an internship.

I also like to express my gratitude to all my lecturer, parents, and friends that has supported me from beginning to end. I apologize if there are any errors in the use of words or sentences in this report. I hope that this report could be useful for the future of food industry. Thank you,

Surabaya, 1 September 2023



Alan Wicaksana Sanjaya

ABSTRACT

Ravioli is a type of pasta consisting of small square or circular pockets of dough filled with various ingredients. The dough is made from flour, eggs , and water, while the filling can include various ingredients. The dough is then sealed to form a small, pillow-shaped pouch, which is then cooked before being serve. It is a popular dish around the world that can be found in many Italian restaurants, as well as in frozen food sections of grocery stores.

Carob powder is used to make chocolate flavour flour. Carob powder is selected as a natural alternative to cocoa powder due to its similar appearance and flavour profile. This flour will be used to make the ravioli dough. Which then, it will be filled with “unti kelapa” a traditional Indonesian theme filling.

This dish is a fusion between Indonesian and Italian culture. Fusion cuisine has gained popularity for its ability to offer diners a new and exciting culinary experience. By combining familiar and unfamiliar ingredients, fusion dishes can surprise and delight the palate, presenting a fresh take on traditional flavours.

Keywords: *Ravioli, carob, fusion food*

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