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Appendix

1. Approved recipe

Recipe Name : CHOCOLATE RAVIOLI WITH SWEET COCONUT FILLING
TITLE OF C&D : UTILIZATION OF CHOCOLATE FLAVOURED FLOUR INTO SNACK FILLED WITH SWEET COCONUT
Yield : 1 portion
Main Ingredients : 274 gr chocolate flavoured flour
Ingredients :

<input type="checkbox"/> 204gr all purpose flour	<input type="checkbox"/> 1/2 coconut
<input type="checkbox"/> 68gr carob powder	<input type="checkbox"/> 125gr palm sugar
<input type="checkbox"/> 3 eggs	<input type="checkbox"/> 50ml water
<input type="checkbox"/> 1tbs water	<input type="checkbox"/> 1 pandan leaves
<input type="checkbox"/> 1tbs olive oil	<input type="checkbox"/> 1/2tsp salt
<input type="checkbox"/> powdered sugar	
<input type="checkbox"/> salt	

Method :

Chocolate pasta:

1. Combine the flour and carob powder and form it into mountain-like mound
2. Create a well in the center, then add eggs, water, and olive oil.
3. Mix them well together then gradually start pulling the flour into the pool of egg
4. Continue to gradually add flour until the dough start holding together.
5. Once the dough start holding together, form it into a ball.
6. Knead the dough for 10 minutes, rest the dough for 1-2 hours
7. Roll the dough then shape it with pasta machine
8. Put the filling inside
9. Preheat the oven to 170C and bake the ravioli for about 15 minute.

Fillings:




1. Melt the sugar in a pan then add water
2. Add the pandan leaves and cook for 5 minutes
3. Then add the shredded coconut and mix them with the melted sugar
4. Cook until the coconut colour turn into golden brown.

RECIPE BACKGROUND (50 – 100 WORDS)

Traditional food is part of cultural heritage in every society. Every country has its own unique traditional food or snack. These dishes carry a sense of nostalgia and reminded us about memory in the past. Due to that I decided to do a little twist in pasta, by making it chocolate flavoured ravioli filled with "unti kelapa". I choose "unti kelapa" because it represent many of Indonesia traditional snacks. So it will be a combination between Indonesia and Italian culture.

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NIM : 2174130010062

1 st Advisor	2 nd Advisor	3 rd Advisor
 Name: Anthony Sucipto Date: 27 Maret 2023	 Name: Novi Indah P Date: 27 Maret 2023	 Name: Jessica Hartono Date: 27 March 2023

2. Approved sensory



Akademi Kuliner & Patiseri
OTTIMMO
INTERNASIONAL
CULINARY ARTS · GASTRONOMY · BAKING & PASTRY ARTS

CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT SENSORY TEST

DATE : 10 April 2023
NAME : Alan Wicaksana Sanjaya
NIM : 2174130010062
PRODUCT : Choco ravioli with coconut filling
ADVISOR : Anthony Sucipto, A.Md.Par.

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

NOTES :

- Isian rasanya enak. Kulitnya sedikit keras



3. Consultation form



Academik Kuliner & Pastry
OTTIMO
 INTERNATIONAL
 CONSULTATION FORM
 CULINARY INNOVATION AND
 NEW PRODUCT DEVELOPMENT

No	Date	Topic Consultation	Name/ Signature
1	17/3, 23	Konsul Juhl	
2	20/3 23	recipe	
3	23/3 23	Konsul recipe	
4	29/3 23	Konsul sensory taste	
5	4/5 23	Konsul chapter I	
6	5/5 23	chapter II	

Name : Alan Wicakiana Sojaya
 Student Number : 21.24.13.0910062
 Advisor : Anthony Sucipta

No	Date	Topic Consultation	Name/ Signature
7	8/5 23	Flowchart	
8	8/6 23	Nutrition fact	
9	9/6 23	Nutrition label	
10	12/6 23	chapter 5	

4. Systematic process documentation

1. Mixed carob, flour, egg,sugar, and milk into a bowl



2. knead the dough and rest



3. Flatten the dough



4. Pour palm sugar



5. Add water and pandan and cooked for around 10 minute



6. Add coconut and cooked until dry



7. Unti kelapa



8. Insert filling into dough



9. Cut into shape



10. Bake it



11. Chocolate flavoured ravioli



