

CHAPTER V

CONCLUSION AND SUGGESTION

5.1 Conclusion

The concept of inventing a gluten-free gyoza using cassava flour and duck meat presents an exciting culinary opportunity. By utilizing cassava flour, a naturally gluten-free alternative, as the wrapper for the gyoza, it's possible to cater to individuals with celiac disease or gluten sensitivity, offering them a delightful and safe dining option. The unique texture and properties of cassava flour could lend a distinct character to the gyoza, creating a new sensory experience. Pairing it with flavorful duck meat not only brings a rich and savory element to the filling but also introduces a creative twist to the traditional gyoza recipe. However, in the pursuit of culinary innovation, careful attention must be paid to achieving the right balance between the ingredients and maintaining the authentic essence of gyoza. Through thoughtful experimentation, this inventive fusion of cassava flour and duck meat has the potential to redefine gyoza, offering a delectable and inclusive culinary delight for a wider range of tastes and dietary needs.

5.2 Suggestion

Gluten-Free duck gyoza can be improved by keeping it in an airtight container to further keep its freshness and making it available as a raw frozen product to further improve its shelf life, preserving its taste, and cooking experience.