

**CULINARY INNOVATION AND NEW PRODUCT
DEVELOPMENT**

**UTILIZATION OF RED BEANS PORRIDGE WITH PINE
NUTS MILK SAUCE**



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SURABAYA
2023**

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Surabaya, 06 December 2023



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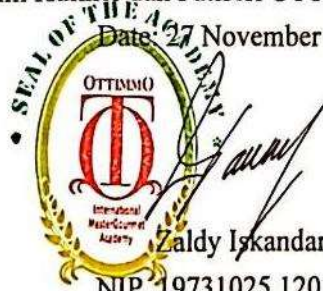
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Seal of the Academy: A circular emblem with a gold border. Inside, there is a red shield with a white 'O' and 'M' intertwined. Above the shield, it says 'OTTIMMO' and below it, 'International Master/Cookery Academy'. The words 'SEAL OF THE ACADEMY' are written around the top inner edge of the circle.

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The image shows three handwritten signatures in black ink, each placed over a horizontal dotted line. The signatures are written in a cursive style. The first signature is at the top, the second is in the middle, and the third is at the bottom.

PREFACE

First and foremost, praise to the Almighty Jesus Christ for his full blessings which allow me to accomplish my Culinary Innovation and New Product Development Report with the topic of "Utilization Of Red Beans Porridge with Pine Nuts Milk Sauce". This Culinary Innovation and New Product Development Report is submitted to fulfil the requirement for a diploma degree of Study Program of Culinary Arts, Ottimmo International Master Gourmet Academy.

I realize that this report is far from perfection and there remains many lacks. I am open to any suggestion and critics upon this report in order to make better work in the future. Hopefully, this report could make a different in the upcoming generation and benefit for both readers and development in culinary art field.

Surabaya, December 06th 2023



Jocelyn Andriana

ABSTRACT

Porridge is soft and watery food made from red beans, and so on boiled. Porridge is the result of boiling red beans with water in large quantities. Porridge criteria it should be soft and the red beans should all be broken down. The porridge making technique is: red beans processed using techniques boiled using water.

Red beans and pine nuts milk are selected because they have a lot of nutrients and functional properties, so I replace coconut milk into pine nuts milk. In which red beans is high in protein and pine nuts milk can perform as sauce in Red Beans Porridge with Pine Nuts Milk Sauce. Red beans is a source of vegetable protein.

Keywords: *Porridge, Red beans, Pine nuts*

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