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APPENDIX

1. Approved Recipe

Recipe Name : RED BEANS PORRIDGE WITH PINE NUTS MILK SAUCE
TITLE OF C&D : Utilization of Red Beans Porridge With Pine Nuts Milk Sauce
Yield : 3 portion
Main Ingredients : 30 gr Pine Nuts, 150 gr Red beans
Ingredients :

Ingredients to make Red Beans Porridge

- 500 ml of water
- 150 gr of red beans
- 100 g of brown sugar
- 1 tsp of Salt
- 10 gr of Starch

Ingredients for Pine Nuts Milk Sauce

- ¼ tsp of salt
- 30 gr of Pine Nuts
- 5 gr of Starch
- 250 ml of water

Method :




1. Soak red beans and pine nuts overnight
2. Boil the red beans with 500 ml of water and a little salt for approximately 2 hours, until the red beans are soft
3. While waiting for the red beans to boil, blend the pine nuts into the blender with 250 ml of water
4. strain the pine nuts with a milk filter
5. Boil pine nuts with 1/4 tsp salt, after the salt has dissolved, add 5 grams of starch dissolved in water while stirring until the texture thickens.
6. Don't forget to check the red beans by stirring occasionally
7. If the red beans are soft, add 100 grams of brown sugar, then stir until dissolved and evenly distributed
8. When the brown sugar has dissolved, add 10g of starch dissolved in water while stirring continuously until the texture thickens.
9. Put the red bean porridge into a bowl and top with pine nuts milk sauce
10. Red beans porridge with pine nuts milk sauce is ready to be served



RECIPE BACKGROUND (50 – 100 WORDS)

Porridge has been a favourite food for all ages. Almost everyone like porridge because of the texture and sweetness. Porridge usually uses fresh milk or water that is not healthy for consumers if we consume it everyday because of its fat content and sugar. Many people has no choice to use the other ingredients then milk. Milk that has many nutrients must not contain sugar and saturated fat.

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NIM : 2174130010007

1 st Advisor	2 nd Advisor	3 rd Advisor
 Name: Novi Indah Permata Sari, S.T., M.Sc Date: March 27 th , 2023	 Name: Ryan Yeremia Iskandar, SS Date: March 27 th , 2023	 Name: Gilbert Yanuar Hadirawan, A.Md.Par. Date: March 27 th , 2023

2. Approved Sensory



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CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT SENSORY TEST

DATE : 15 May 2023
NAME : Jocelyn Andriana
NIM : 2174130010007
PRODUCT : Moringa leaf pine nuts milk pudding red beans vla
ADVISOR : Novi Indah Permata Sari, S.T., M.Sc

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

NOTES :

- Kaya tauwa





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 INTERNASIONAL

**CONSULTATION FORM
 CULINARY INNOVATION AND
 NEW PRODUCT DEVELOPMENT**

Name : Jacklyn Andriana

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3. Consultation Form

No	Date	Topic Consultation	Name/ Signature
1.	30/3/2023	proposal	
2.	22/3/2023	Product	
3.	01/4/2023	Bab 1 (Introduction)	
4.	05/4/2023	Bab 1 & 2	
5.	06/4/2023	Bab II (literature review)	
6.	10/4/2023	Bab III (methods)	

No	Date	Topic Consultation	Name/ Signature
7.	01/5/2023	Bab III (processing methods)	
8.	10/5/2023	Bab III (Flow chart)	
9.	20/5/2023	Bab IV	
10.	26/5/2023	Bab V	

4. Systematic Process Documentation

1) Ingredients for Red Beans Porridge with Pine Nuts Milk Sauce



2) Boil the red beans with water and a little bit of salt for approximately 2 hours



3) While waiting for the red beans to boil, blend the pine nuts into the blender with water



- 4) Strain the Pine Nuts with a milk filter



- 5) Boil Pine Nuts with a little bit of salt, after the salt has dissolve, add the starch dissolved in water until the texture thickens



- 6) If the red beans are soft, add brown sugar, the stir until dissolved, and add the starch dissolved with water while stirring until the texture thickens



- 7) And ready to served

