

# CHAPTER 1

## INTRODUCTION

### A. Research Background

Cake Decorating is one of the most interesting parts of the cake-making process. Decorating cake mostly refers to covering the surface of a cake with the aim to make the cake more appealing and improved in terms of appearance, taste, texture and shape (Sitanggang et al., 2021). A beautifully decorated cake naturally becomes the center of attention and add its value. With a touch of creativity such as bright vibrant color and various decorating techniques, it can conceal defects, ensuring a flawless end result. Furthermore, decorations sometimes become a medium by its creator to deliver messages or expression by applying colors, shapes or patterns, making each cake is not merely a dessert but a meaningful masterpiece (Sitompul, 2018).

Dessert is a closing dish in every course of a meal and is served in the form of Ala-carte. It is also known as the final course or the last course that acts as a refreshment after the main course. Typically, dessert is sweet, has an appetizing appearance, and is usually served hot or cold. At first, dessert was served in a simple form of cut fruit without any process. However, over time, dessert starts to develop into a more complex form, a combination of multiple dishes. For example, a cake, pie, or ice cream paired with sauce, fruit, syrup, and cream, or a combination of those base ingredients, to create a stunning, refreshing dessert (Karnita et al., 2022).

The word entremet originally comes from a French word; "*entre*" means between, and "*mes*" means dish. Essentially, an entremet is defined as small dishes that are served between each course (Marilyn, 2014). Nowadays, entremets refers to a complex, multi-layered cake that consists of mousse, compote, sponge, and a crunch element (usually nuts) that blends perfectly well against each other. A choice of three types of glazes, mirror glaze, chocolate coat, and velvet spray, is often used to coat the cake. Each layer of the entremets is not standardized. This means allowing the pastry chef to freely create different types of combinations or fusions in each layer of the entremets to create a harmony between the different elements. However, crafting a well- balanced entremet is a complex process that demands a thorough understanding of key flavor blends, textures, and color composition. This obviously requires vigorous research and investigation to find the perfect match of every element (Dinh, 2023).

The first entremet, dating back to the medieval era, was served as edible courses for the dinner of the upper class only. However, the concept of entremets then developed into something completely different. At the end of the Middle Ages, it had developed into a form of entertainment involving music, dance, and theatre without the presence of edible courses anymore. Then, it evolved back to its original concept that we know now today. The reasons for this change remain unclear. Entremets have become the subject of pastry chefs to exercise their techniques and to conduct experiments with different textures and flavor combos (Thaliath, 2023).

Nowadays, entremets can be found in many pastry shops across the whole world and come with different sizes, small, medium or even big as well as flavors. This classic French Dessert has become a trend in the pastry industry for its captivating appearance. As the trend evolves, entremets have become a symbol of modern pastry artistry.

Today, the understanding of entremet concept refers to a culmination of different textural components made from a variety of classic French pastry techniques. Therefore, the pastry chef has a freedom to combine and try out different types of French pastry technique for their products. Due to its flexibility, the pastry chefs around the world always try to bring innovation to entremets as a concept and fuse them with other types of desserts, including local specialties.

Fusion food is defined as the integration of two or more different dishes from different origins and cultures. Recently, it has gained popularity as a leading trend in both the culinary and party industries. Based on David Farbacher's (2014) research, fusion food is divided into three categories; the first type involves merging culinary elements from different cultures, the second type transforms two distinct dishes to form an entirely new creation, and the third type incorporates food with a different cultural context using a technique known as deconstruction. In the past, dessert was served with only a few key components, such as chocolate and fruits. However, overtime, they have evolved into a diverse selection of creative dessert options. In fact, many renowned pastry chefs use the deconstruction method to transform classic desserts into something entirely new.

In this case, Indonesian culinary delights present an exciting opportunity for fusion. This process is known as deconstruction, a trend in which each ingredient of a dish is presented separately, reassembled in different ways, and served in a new form, what we call entremets (Yanti et al., 2022). The Author applies the rule of deconstruction, where in this fusion method, all of the *kolak* components are not served fully or in a conventional way. Each of the *kolak's* traditional elements is changed in terms of textural and visual presentation using French Modern techniques, yet preserves the authenticity of *Nusantara* flavors.

Indonesian desserts come in a variety of forms. Some of them are commonly served as a starter, especially during the holy month of *Ramadan*, in a tradition known as *takjil*. *Takjil* refers to sweet dishes typically enjoyed to break the fast at sunset during *Ramadan* (Awaliyah & Syuaib., 2021).

One of the most famous *takjil* known in Indonesian culture is *Kolak*. *Kolak* is a dessert consisting of banana, sweet potato, and coconut cream as the base ingredients for the *kolak*, drowned in palm sugar sauce (Andri, 2022). *Kolak* can be considered an appetizer due to its time of consumption as the opening to break a fast. On the other hand, *kolak* can be consumed either warm, which strengthens its aromatic smell from the cinnamon and clove, or cold by adding ice to it. *Kolak* with its earthy and rich flavor palette complement a dessert format, making it suitable for adaptation into high-end desserts such as entremets. Moreover, the multi-textured format of *kolak* aligns well with the global dessert trends, allowing it to be enjoyed not only as starter but also as a dessert, either in its traditional form or remade into different dessert variations.

*Kolak* originated from Indonesia, specifically Javanese in *Mataram* culture. In general, *kolak* is the representation of Islam teaching, which grows in the *Sultan Mataram* Government. Therefore, as Islamic study spread, so did its tradition of consuming *kolak* to break the fast during the holy month of *Ramadan* (Sae, 2022). A book called *Jejak Rasa Nusantara: Sejarah Makanan Indonesia* by Fadly explaining the origin of the word *kolak* may be linked to the word ‘*Khalik*’ in Arabic which is adhered to ‘the creator’. Hence, this defines why *kolak* is frequently linked to Islamic culture. *Kolak* holds a profound spiritual message. *Kolak* is more than just a food, it reminds us that breaking iftar is not solely an act of eating but also filling the heart with gratitude and genuine devotion during the sacred month of *ramadan*.

There are multiple types of *kolak* that exist in Indonesia, which come from different places and different ingredients. Different variations of *kolak* may incorporate ingredients like cassava, jackfruit, or black glutinous rice, enriching the dish with a variety of textures and flavors (Sharma, 2024). However, the most common *kolak* that can be found almost anywhere is called *Kolak Pisang*, which is the most original or basic type of *kolak*.

According to Rana (2025), there are five most common *kolak* served during *Ramadan* in Indonesia. Each *kolak* has its own uniqueness that distinguishes it from others. These are *Kolak Pisang*, *Kolak Ubi*, *Kolak Labu*, *Kolak Biji Salak*, and *Kolak Singkong*. All of these *Kolak* served in a palm sugar broth but with different components. Some *kolak* even incorporate every element in one *kolak*.

For this instance, the Author will use five main ingredients, which are *gula aren* and coconut cream, *pisang nangka*, *labu kuning*, and *ubi jalar ungu*, plus a supporting ingredient which is peanut to incorporate into my entremets.

For this final project, the Author is interested in creating fusion entremets with *kolak*, incorporating each ingredient into the entremet's layers, which are compote, crunchy, sponge, and mousses.

*Kolak* is often identified with pumpkin as one of its key ingredients particularly *labu kuning*. It contains lots of benefits to our body due to high in vitamin C, K, B3, fibre, betakaroten as well as important minerals like kalium, iron, magnesium and phosphor. Aside from its sweetness, pumpkin can control the fluctuation of glucose on people suffers from diabetes. The utilization of this commodity is still very limited in Indonesia, mostly cooked as a vegetable of process into *kolak* or *dodol*. In developed countries, pumpkin has been used in more extensive products such as jam, jelly, bakery item and canned goods. *Labu kuning* also has a relatively long shelf life which makes it easier to store for a long period of time before cooking (Yuliani et al., 2005).

Although not a part of *Kolak's* ingredients, peanut has attributes that complement the rest of the *kolak* ingredients such as the sweetness of *gula aren* and coconut cream, adding extra texture and nutty flavour to the overall food. Peanut is one of the most favourite commodities used by Indonesian where it can be used for appetizer, soup, main course, desserts or snacks. Indonesia itself place the sixth of the biggest peanut produce in the whole world (Lolowang et al., 2022).

*Pisang Nangka* can be found widely in Indonesia's traditional market. Other than *kolak*, *pisang nangka* is also cooked to create other dishes such as *pisang goreng*, *pisang kukus*, and *nagasari*. There are other types of bananas that can be used for *kolak* other than *pisang nangka*, like *pisang nangka*, *pisang tanduk*, and *pisang kepok*. However, *pisang nangka* is the most commonly used to prepare *kolak*, due to its strong flavour and how it holds its shape even after being boiled over the palm sugar sauce (Nisa, 2018).

When being incorporated into the *compote*, it will still have the distinct banana flavour compared to other types of bananas as well as a chunky texture. Therefore, the Author strongly believes that *pisang nangka* is the most suitable type of banana to be incorporated into the *Kolak Entremet*.

*Gula Aren* is a type of sugar that is widely known and used in Indonesia. It has unique flavour and is accepted into the Indonesian taste bud. Different from *gula kelapa* which comes from the coconut sap, *gula aren* is produced from the sap of a tree called *Aren* tree. It has lots of potential to be used in many food and beverages in the culinary, pastry and beverage industry. Besides *Kolak*, *gula aren* is also used in other Indonesian traditional treats such as *kue cincin*, *kue wajit*, *cimplung* and *klepon* or drinks like *cendol* and *kopi gula aren*. The cost of producing one pack of *gula aren* is relatively low, approximately Rp 30.000. This leads to a more profitable margin for any palm sugar products.

With the price of white sugar as its main competitor and frequent rises, it presents as a significant opportunity for any type of palm sugar to thrive in the industry which allows more business owners or chefs to use them as part of their product for a new taste experience and potentially more profitable income (Lingawan et al., 2019).

One of the *kolak's* component that the Author will incorporate is sweet potato, specifically *ubi jalar ungu*. *Ubi jalar ungu* is a common source of non- rice carbohydrates and can be easily found in both modern and traditional markets. The Author chooses *ubi jalar ungu* because of its naturally sweet taste and intense purple colour to it which contribute to its overall visual appeal. The purple pigment contained in *ubi jalar ungu* is caused by a substance called *anotianin* that spreads throughout the whole piece of *ubi jalar ungu*. The use of *ubi jalar ungu* has been widely used in the pastry and bakery industry in many forms, baked or in a form of *ubi jalar ungu* flour which can act as a substitute from the regular wheat flour (Purnamasari & Rochmah., 2023).

## **B. Product Proposal**

The Author will create a product that fuses Indonesian local delights with a classic French dessert known as entremets. This concept is inspired by one of Indonesian's *takjil* tradition during *Ramadan* which *kolak*, in which it is customary to break the fast with a small dessert. By incorporating familiar Indonesian flavours into an elegant French pastry, this entremets is designed to captivate *kolak's* lover and fusion food enthusiast seeking a fresh and exciting taste experience.

In this project, the Author creates a product that combines well-known traditional French desserts, known as entremets, with Indonesian local delicacies. This idea is inspired by one of Indonesia's local delicacies, specifically served as *takjil* during the holy month of *Ramadhan* which is *Kolak*. This dessert is meant to attract fusion foodies and *kolak* lovers who are seeking a unique and exciting flavor experience by fusing well-known Indonesian flavors into an exquisite French pastry.

This entremets consists of a few components and layers that have been described in the research background. Therefore, there are a few key ingredients in *kolak* that will be incorporated into each of the entremet's elements, which have distinct texture and flavor. In the preparation process, the Author will use a 13,8 cm diameter silicone mold, which will later be transferred into a larger 18 cm diameter mousse ring. The base, or the first component, will be placed at the very bottom of this entremet and is a soft and moist *labu kuning* sponge. This base provides a subtle sweetness and light texture that complements the richness of the rest of the elements. The second layer, which is placed on top of the first base, is peanut crunchy, a blend of peanut praline, dark chocolate and *feuilletine*. This crunch offers a crisp bite that balances the softness of the sponge while still having a strong deep nutty flavor with a hint of chocolate. The third layer is *pisang nangka* compote, which creates a refreshing burst of tropical fruit which enhance the complexity of flavours. Each of these components is crafted to a uniform thickness of 1 – 1,5 cm. All these layers will then be covered with a smooth, creamy *gula aren* mousse.

In terms of decoration, the Author will cover the entremets with deep caramel-

like brown mirror glaze This coating provides a minimalistic and shiny finish and enhances the overall elegance of the entremets. Once the glaze is set, the entremets will be covered by chocolate belt on the sides and on the surface of the entremets. Then, *ubi jalar ungu* cremeux, another component will be piped in between the chocolate belt using a nozzle. Once they are piped pandan leaf swirls are sprinkled on top of it and gold leaf for finishing touches to elevate the traditional essence of the *kolak* and add contrast colour to the entremets.

### **C. Product Overview**

#### **1. Theme**

The Author chooses entremets with *kolak* theme because this project not only challenges her skills in layering textures and balancing flavours but also allows her to celebrate heritage through a refined, elegant presentation. This project also allows her to explore advanced pastry techniques while still delving deeper into the Author's cultural heritage. Furthermore, *Kolak's* ingredients are combined into entremets in the form of mousse, crunch, sponge, and compote. Incorporating *kolak's* traditional ingredients, the rich caramel sweetness of *gula aren* mixed with coconut cream that represents the *kolak* broth, the soft and creamy *pisang nangka*, the natural sweetness of *ubi jalar ungu*, the crunchy texture of peanut. With all of this authentic flavor, it brings a new perspective in culinary and innovative ideas and taste while still adding a modern and exciting twist.

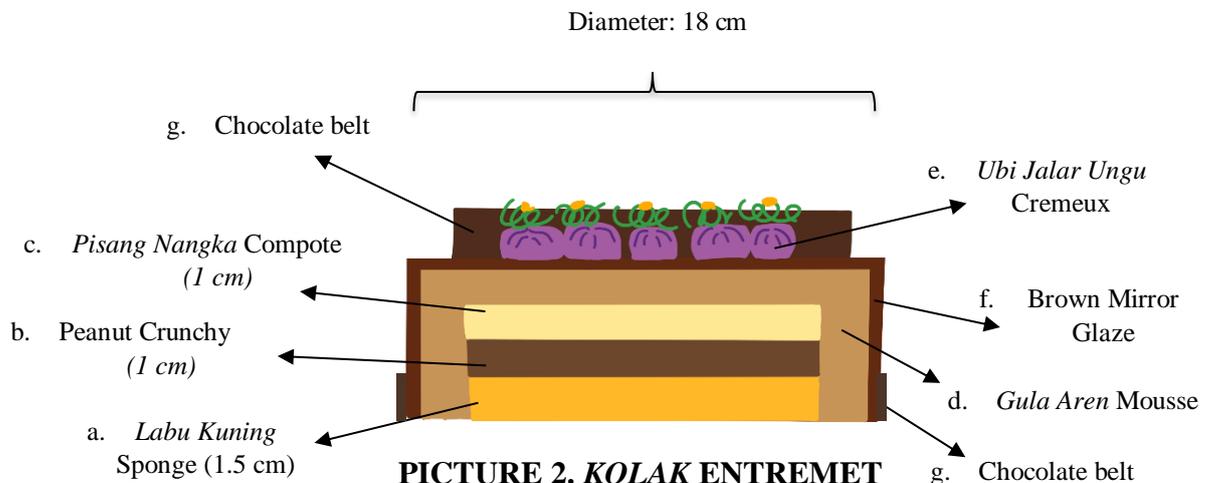
## 2. Types of products

This project chose Entremets with the theme inspired by *kolak*, under the Food Presentation category to complete the final assignment



**PICTURE 1. KOLAK ENTREMET DESIGN SKETCH**

Source: Author's Data Process (2025)



**PICTURE 2. KOLAK ENTREMET COMPONENT LAYER**

Source: Author's Data Process (2025)

This section explains the components used in preparing the *Kolak*

Entremets:

**a. *Labu Kuning* Sponge**

Highlighting one of the key ingredients of *kolak*, *labu kuning* will be transformed into *labu kuning* sponge in the entremets to maximize its flavour. *Labu kuning* has soft, creamy texture which suits the soft fluffy texture sponge. Unlike other *kolak* ingredients such as banana or sweet potato, it can be too dense and overpowering the rest of the entremet's component. *Labu kuning* gives the perfect balance between richness and subtlety.

The goal of using *labu kuning* for the sponge base, rather than incorporating it into a mousse, is to maximize the natural creaminess, subtle sweetness and moisture texture. By directly folding *labu kuning* puree into the sponge batter, it allows the *labu kuning* to enhance the cake's softness and bring a warm earthy moist texture to it. On the other hand, blending the *labu kuning* into a mousse can ultimately dilute both its flavor and loss of its delicate texture. Both texture and flavor tend to fade into the background. Therefore, this method results in a cake that feels softer, fluffy and authentic, enhancing both the *labu kuning* fibrous texture and delivering the best balanced of structure, moisture and flavour which leaves a satisfying mouthfeel to it.

The sponge base ingredients are egg yolk, sugar, and *labu kuning* puree mixed well. Then, add in soft flour and baking powder to the yolk mixture. On another bowl, beat egg white, sugar to make meringue. Then, fold in the meringue with the yolk batter. Its tender crumb compliments other components of the entremets such as the mousse, crunchy and compote in both flavour and texture aspect.

#### **b. Peanut Crunchy**

Peanuts have characteristics that blend well with rich flavour, such as palm sugar. They also add extra texture to the overall entremets which compliments the richness of the palm sugar while adding extra crunch to it. The peanut is then made into a praline, which has sweet, caramelized nutty flavor to it. Different from the praline chocolate, pralines are paste made from nuts and caramel, stored and then used in multiple French dessert, in this context, entremets (Bernardé, 2023). The praline is then combined with dark chocolate to help with the overall balance of flavors and then mix with feulletine, creating a smooth yet crunchy element within the entremets.

Although, peanut is not used in the original form of *kolak*, the earthiness and rich flavour pairs well with the *gula aren* as well as *pisang nangka*. The additional texture from the peanut elevates the overall experience while introduces a modern twist to the traditional dessert.

### c. *Pisang Nangka Compote*

The word “compote” itself refers to “mixture” in French word. As claimed by Danilo Alfaro, compote is made by stewing fresh, canned, or dried fruit in a syrup of sugar and other flavorings. It has a thick consistency and can be served warm or cold, either on its own or as a topping.

Typically, compote uses fresh fruit. The process involves cooking chunks of *pisang nangka*, *pisang nangka* puree, *gula aren* and gelatine which helps hold its structure and enhances its thickness. *Pisang Nangka* is known for its deep banana flavor and the ability to hold its shape and color once it's being cooked. *Pisang Nangka* compote offers a naturally sweet, soft and slightly chunky texture, contrasting with the rest of the entremet's component. This approach provides a familiar yet elevated experiences that fuse traditional *kolak* with the classic *French* entremets.

The main ingredients of entremet is the mousse. *Gula Aren* plays a vital role in making *kolak* as it can dissolve in liquid easier. The level of sweetness is not too over powering while still maintaining the essence of sweet with a hint of savory richness. When being add into a liquid, it brings out a vibrant reddish-brown color to it, giving the mousse rich and striking appearance. *Gula Aren* is identical with Southeast Asian cuisine as it can optimize the authentic of a traditional aspect of flavor (Nurista, 2025). To further replicate the taste of *kolak* broth, the Author chooses to incorporate coconut milk into the mousse to bring the modern pastry technique with the local flavor.

To replicate the *kolak* broth, the *Gula Aren* is caramelized first before adding the coconut cream. Afterwards, put pandan leaf into the mixture, let it infused for an hour to add fragrance. Let the base cool and then strain to avoid any unwanted lumps. Once it is cooled, whip mascarpone and cream together until medium peak. Fold in with the *gula aren* mixture. Slowly add brown food color to intensify the mousse color. It is crucial to avoid overwhipping the whip cream as it affects the overall structure of the entremets, resulting in a denser texture and unable to stay over the room temperature for too long without collapsing and lose its shape.

#### **d. *Ubi Jalar Ungu Cremeux***

Cremeux is a velvety emulsion by combining *crème anglaise* and any kinds of chocolate. The texture falls between cream and custard. Cremeux is richer and more stable than cream but not as dense as custard, making it ideal for decorative element or layering in desserts. To enhance its pipe ability, additional ingredients such as gelatine is incorporated. (Makrides, 2024).

To complement the *kolak* theme, sweet potato is incorporated into the cremeux. The Author chooses *ubi jalar ungu* for its vibrant purple color, accentuating the visual appeal of the entremet. The *ubi jalar ungu* is first steamed, mashed, and then added to the milk and cream mixture. On the other hand, stir egg yolk and sugar together until the sugar dissolve.

Temper the egg yolk mixture with the *ubi jalar ungu* cream. Then cook again over small heat until slightly thicken. This method is used to make cream anglaise. After that strain the crème anglaise and pour into a bowl of white chocolate and gelatine. Stir until everything combined well. Let it set in a chiller before use. Once the entremets is ready, pipe the cremeux in between the chocolate rings.

#### **e. Brown Mirror Glaze**

On this occasion, the Author decided to mirror glaze that would cover the surface of the entremets to create elegant and minimalistic appearance. The use of mirror glaze can be a great addition, as its simple yet elegant appearance naturally draws customer's attention.

To merge the use of mirror glaze with the *Kolak* theme, the Author decided to pick brown color as it represents the color of *kolak* more than other color. However, the Author still used white chocolate with brown food coloring instead of using milk or dark chocolate since it can overpower the whole entremets easily, resulting in an oversweet glaze. Brown Mirror Glaze is made by boiling a mixture of glucose, water, sugar. Then pour into a bowl of white chocolate and gelatine. Mix using immersion blender to avoid air bubbles. Add brown food coloring until the glaze reaches a deep brown color. Pour into a container and let it set before use. When it is about to be use, the glaze is then melted around 30°C - 35°C degree.

#### **f. Chocolate belt**

An 18 cm chocolate belt will be placed on the sides of the entremets. Another chocolate belt sized 14 cm and 8 cm will be placed on top of the entremets forming a ring. The chocolate belt is made from dark chocolate couverture 56% to compliment the elegant look and the signature look of entremets decoration.

### **3. Recipe Overview**

Understanding ingredients and techniques allow us to create a stunning and well-structured dish. A standard recipe refers to a set of basic instructions that are used in food preparations, aiming to create consistent flavour and quality regardless of who prepares it or when. This helps those who are responsible for food production, as it involves checking the availability and readiness of raw ingredients as well as ensuring kitchen utensils are prepared. By following the standard operational procedure (SOP), chefs can maintain consistency, improve efficiency and deliver a dish that generate positive feedback from customers. (Permana, 2023).

For its purpose, a standard recipe is vital in the process of producing a product. The writer gathered and modified recipes from on-the-job training at Kanvaz Patisserie, as well as from various other sources. Every recipe has been adjusted to align with the theme of the entremets, *Kolak* Entremet. Below is the attached recipe for making *Kolak* Entremet.

TABLE 1. *LABU KUNING* SPONGE STANDARD RECIPE

<b>LABU KUNING SPONGE</b>			<b>TYPE:</b> Sponge	
<b>STANDAR RECIPE</b>			<b>YIELD:</b> 225 g (diameter 13,8 x 1 cm)	
			<b>PAGE:</b> 1/1	
<b>NO</b>	<b>METODE</b>	<b>QUANTITY</b>	<b>INGREDIENT</b>	<b>EXPLANATION</b>
1.	Mix	1 pc 9 g 80 g 10 g 1 g 40 g	Egg yolk Cooking Oil <i>Labu Kuning</i> Pure Sugar Salt Soft Flour	Mix in a bowl until well combined.
2.	Beat	1 pcs 25 g	Egg white Sugar	Beat to make meringue
3.	Fold in		Meringue	Fold in the meringue into the <i>Labu Kuning</i> batter until everything is well incorporated.
4.	Bake			Bake at 175 °C for 15 minutes in a 13,8 cm diameter silicone mold.

Source: Jamie, 2020

**TABLE 2. PEANUT CRUNCHY STANDARD RECIPE**

<b>PEANUT CRUNCHY</b>			<b>TYPE: Crunch</b>	
<b>STANDAR RECIPE</b>			<b>YIELD: 361 g</b>	
			<b>PAGE: ½</b>	
<b>NO</b>	<b>METODE</b>	<b>QUANTITY</b>	<b>INGREDIENT</b>	<b>EXPLANATION</b>
1.	Toast	70 g	Peanut	Toast at 160C for 8 minutes.
2.	Caramelise	57 g 20 g 1 g	Sugar Water Salt	Cook the sugar until golden brown caramel. Pour into a sheet pan and let it hardened. Then mix with food processor along with the toasted peanut and salt.
3.	Add	9 ml	Vegetable Oil	Gradually add oil into the praline until smooth.
4.	Melt	35 g	Dark Chocolate	Temper and pour into the peanut praline.
5.	Mix	50 g 50 g 50 g 50 g	Unsalted Butter Sugar Egg White Soft Flour	Mix the ingredients until well combine.

**TABLE 2. PEANUT CRUNCHY STANDARD RECIPE****(CONTINUED)**

6.	Bake		Feulletine mixture	Bake the mixture at 160 °C for 5 minutes until golden brown. Let it cool and break into pieces.
7.	MiX		Feulletine Peanut praline	Mix the feulletine and peanut praline together. Spread onto a 13,8 cm diameter silicone mold. Let it set.

**TABLE 3. PISANG NANGKA COMPOTE STANDARD RECIPE**

<b>PISANG NANGKA COMPOTE</b>			<b>TYPE: Compote</b>	
<b>STANDAR RECIPE</b>			<b>YIELD: 312,5 g</b>	
			<b>PAGE: 1/3</b>	
<b>NO</b>	<b>METODE</b>	<b>QUANTITY</b>	<b>INGREDIENT</b>	<b>EXPLANATION</b>
1.	Bloom	2 g 8 g	Gelatine Powder Water	Bloom in the gelatine
2.	Steam	250 g	<i>Pisang Nangka</i>	Steam the <i>pisang Nangka</i> until soft.
3.	Cut		<i>Pisang Nangka</i>	Cut ¼ amount of <i>pisang Nangka</i> into cubes while the rest is mashed into puree.

**TABLE 3. *PISANG NANGKA* COMPOTE STANDARD RECIPE  
(CONTINUED)**

4.	Cook	2 tbsp 60 g 1 g	Water <i>Gula Aren</i> Cinnamon Powder	Cook the water and gula aren until aromatic, add the banana puree, banana cubes, and cinnamon powder. Cook until the water slightly reduced.
6.	Add		Gelatine Mass	Add gelatine into the cooked compote.
7.	Pour		<i>Pisang Nangka</i> cubes <i>Pisang Nangka</i> puree	Pour the <i>pisang Nangka</i> into the <i>aren</i> liquid. Cook for a little bit.
8.	Spread		<i>Pisang Nangka</i> Compote	Spread the compote into a 13,8 cm diameter silicone mold. Let it set

TABLE 4. *GULA AREN* MOUSSE STANDARD RECIPE

<b><i>GULA AREN</i> MOUSSE</b>			<b>TYPE: Mousse</b>	
<b>STANDARD RECIPE</b>			<b>YIELD: 571 g</b>	
			<b>PAGE: 1/4</b>	
<b>NO</b>	<b>METODE</b>	<b>QUANTITY</b>	<b>INGREDIENT</b>	<b>EXPLANATION</b>
1.	Bloom	4 g 16 g	Gelatine Powder Water	Bloom the gelatine powder.
2.	Cook	60 g	<i>Gula Aren</i>	Chop <i>gula aren</i> finely. Cook under medium heat until melt in a sauce pan.
3.	Pour	95 g 1 pc	Coconut Cream Pandan Leaf Gelatine Mass	Add Coconut cream, and pandan leaf. Let it infuse for 30 minutes.
4.	Beat	350 g 60 g	Whip cream Mascarpone	Beat whip cream and mascarpone until medium peak.
5.	Fold in		<i>Gula Aren</i> Mixture Whip cream mixture	Fold in the whip cream with the <i>gula aren</i> mixture.
6.	Add	1 ml	Brown Food Colouring	Add the food colouring slowly. Mix well

TABLE 5. *UBI JALAR UNGU* CREMEUX STANDARD RECIPE

<i>UBI JALAR UNGU</i> CREMEUX			TYPE: Cremeux	
STANDAR RECIPE			YIELD: 361 g	
			PAGE: 1/5	
NO	METODE	QUANTITY	INGREDIENT	EXPLANATION
1.	Bloom	4 g 16 g	Gelatine Powder Water	Bloom the gelatine
2.	Steam	90 g	<i>Ubi jalar ungu</i>	Steam <i>ubi jalar ungu</i> for 10 minutes. Peel off the skin and mash the flesh of the <i>ubi jalar ungu</i> .
3.	Boil	100 g 100 g	Whip Cream Milk Mashed <i>ubi jalar ungu</i>	Boil Whip cream and milk until simmer. Add the <i>ubi jalar ungu</i> .
4.	Whisk	1 pc 5 g	Egg Yolk Sugar	Whisk the egg yolk and sugar until the sugar is dissolve
5.	Temper		Egg yolk mixture <i>Ubi</i> cream mixture	Temper the egg yolk slowly with the <i>ubi</i> cream mixture
6.	Cook		<i>Ubi</i> cream anglaise	Cook the <i>ubi</i> cream anglaise until 80°C.

**TABLE 5. UBI JALAR UNGU CREMEUX STANDARD RECIPE****(CONTINUED)**

7.	Pour	45 g  1 ml	White Chocolate Gelatine mass Water-Based Purple Food Colouring	Pour the combined mixture into the white chocolate and gelatine. While stirring, gradually add food colouring.
8.	Chill			Chill the cremeux overnight or at least 4 hours before using

**TABLE 6. BROWN MIRROR GLAZE STANDARD RECIPE**

<b>BROWN MIRROR GLAZE</b>			<b>TYPE:</b> Glaze	
<b>STANDAR RECIPE</b>			<b>YIELD:</b> 565 g	
			<b>PAGE:</b> 1/6	
<b>NO</b>	<b>METODE</b>	<b>QUANTITY</b>	<b>INGREDIENT</b>	<b>EXPLANATION</b>
1.	Bloom	14 g 56 g	Gelatine Powder Water	Bloom the gelatine
2.	Melt	150 g 150 g 75 g	Sugar Glucose Water	Combine well and boil until almost simmer.
3.	Chop	100 g	Condensed Milk	Add the condensed milk into the sugar mixture. Turn off the heat

**TABLE 6. BROWN MIRROR GLAZE STANDARD RECIPE****(CONTINUED)**

4.	Pour	150 g  1 ml	White Chocolate Couverture Gelatine mass Brown Food colouring	Pour the sugar mixture into the white chocolate and gelatine. Gradually add food colouring using immersion blender. Let it set until further use.
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**TABLE 7. CHOCOLATE DECORATION STANDARD RECIPE**

<b>CHOCOLATE BELT</b>			<b>TYPE:</b> Decoration	
<b>STANDAR RECIPE</b>			<b>YIELD:</b> 200 g	
			<b>PAGE:</b> 1/6	
<b>NO</b>	<b>METODE</b>	<b>QUANTITY</b>	<b>INGREDIENT</b>	<b>EXPLANATION</b>
1.	Temper	200 g	Dark Chocolate Couverture	Melt 45C Cool 27 C Temper 31,6 C
2.	Pour		Melted Chocolate	Pour the chocolate into the prepared plastic
3.	Spread		Melted Chocolate	Spread the chocolate evenly into the prepared plastic.
4.	Wait		Chocolate	Wait until the chocolate is half set. Shaped into a ring cutter sized 18 cm and 14 cm.

TABLE 8. *KOLAK* INSPIRED ENTREMETS STANDARD RECIPE

<b>KOLAK ENTREMETS</b>			<b>TYPE: ICES CAKE</b>	
<b>STANDARD RECIPE</b>			<b>YIELD: 1 CAKE</b>	
			<b>PAGE: 1/7</b>	
<b>NO</b>	<b>METODE</b>	<b>QUANTITY</b>	<b>INGREDIENT</b>	<b>EXPLANATION</b>
1.	Mise en Place			Prepare all the components of <i>kolak</i> entremets and utensils such as mousse ring, knife, knee palette, bowl and hand mixer.
2.	Assemble		<i>Labu Kuning</i> Sponge Peanut Crunchy <i>Pisang Nangka</i> Compote	Assemble every component of entremets into the silicone mold. Let it freeze in the freezer.
3.	Remove		Components	Take out each frozen component from the silicone mold.
4.	Fill		<i>Gula Aren</i> Mousse	Fill the mousse ring with with the <i>gula aren</i> mousse. Spread to the sides

**TABLE 8. KOLAK INSPIRED ENTREMET STANDARD RECIPE  
(CONTINUED)**

5.	Insert		Components	Insert all components starting with <i>labu kuning</i> sponge, peanut crunchy, and <i>pisang nangka</i> compote
6.	Fill		<i>Gula Aren</i> Mousse	After inserting all components, fill in the gaps between the mousse ring and inserts with gula aren mousse and then spread them out evenly.
7.	Freeze		Entremet Cake	After assembling the inserts, put the entremets into the freezer to freeze
8.	Cut	2 pcs	Pandan Leaf	Into thin strips. Wrap them into skewer
9.	Bake		Pandan Leaf	At 150°C for 6 minutes. Unroll them from the skewer.

TABLE 8. *KOLAK* INSPIRED ENTREMETS STANDARD RECIPE

(CONTINUED)

10.	Unmould		Entremets	Remove the entremet from the mousse ring.
11.	Melt		Brown Mirror Glaze	Melt the brown mirror glaze to around 30 °C-35 °C. Pour onto the entremets.
12.	Place		Chocolate belt	Place the chocolate belt onto the sides of the entremets, place another smaller chocolate belt onto the surface of the entremet.
13.	Pipe		<i>Ubi jalar ungu</i> cremeux	Onto the sides of the top chocolate belt
14.	Place		Pandan Leaf Gold Leaf	Place the swirl pandan leaf and gold leaf on top of the <i>ubi jalar ungu</i> cremeux.

#### 4. Utensils Required

In the process of making the entremets for this final project, various specialized tools and equipment to ensure the best results. This section shows each utensil's function in the contribution for making entremets from its elements to finishing product. The following table is the lists of the required equipment.

**TABLE 9. LIST OF UTENSILS**

<b>NO</b>	<b>EQUIPMENT</b>	<b>PICTURE</b>	<b>EXPLANATION</b>
1.	Cake Ring Diameter 18 cm		To shape the Entremet
2.	Eclipse mold diameter 13,8 cm		To shape the component of each element in entremets
3.	Bowl		For storing ingredients

**TABLE 8. LIST OF UTENSILS  
(CONTINUED)**

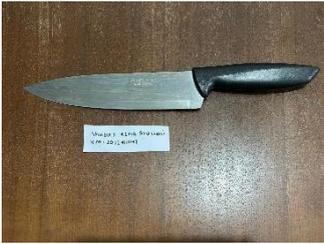
4.	Ring Cutter 14 cm		To make chocolate belts
5.	Cooling Wire		For cooling down hot sponge cake
6.	Turn Table		To ease the piping process
7.	Knife		For cutting the cake, <i>pisang nangka</i> , <i>labu kuning</i> and <i>ubi jalar ungu</i> .
8.	Hand Mixer		To beat egg for <i>labu kuning</i> batter and mousse

TABLE 8. LIST OF UTENSILS

(CONTINUED)

9.	Rubber Spatula		To stir mixture and batter
10.	Spoon		To stir and mix in batter
11.	Chopping Board		For cutting fruits.
12.	Ruler		To measure the height of entremets and each of its component
13.	Strainer		To strain <i>ubi jalar ungu</i> from the cream

TABLE 8. LIST OF UTENSILS

(CONTINUED)

14.	Stove		To help the cooking process
15.	Oven		To bake sponge and peanut
16.	Sauce Pan		To caramelize <i>gula aren</i> and heating up cream in mousse, compote, and praline.
17.	Ballon Whisk		To stir cream
18.	Cling Wrap		To cover the mousse ring base

TABLE 8. LIST OF UTENSILS

(CONTINUED)

19.	Tape		To stick the <i>mika</i> plastic into the cake ring
20.	Freezer		To freeze the entremets and other ingredients.
21.	Scale		To weigh and measure the ingredients
22.	Thermometer		To measure temperature

TABLE 8. LIST OF UTENSILS

(CONTINUED)

23.	Chiller		To store compote, cremeux, and entremet
24.	Knee Palette		To help in the process of coating the entremets
25.	Sheet Pan		To bake nuts
26.	Piping Bag		For the inserting mousse and piping

**TABLE 8. LIST OF UTENSILS**  
**(CONTINUED)**

27.	Cake Board		For the base to put on the entremets
28.	Thinwall		To let the mirror glaze set before coating the entremets
29.	Nozzle		To pipe <i>ubi jalar ungu</i> cremeux
30.	Chopper		To blend peanut praline.
31.	Immersion Blender		To blend in <i>pisang nangka</i> puree and mirror glaze

TABLE 8. LIST OF UTENSILS

(CONTINUED)

32.	Steamer		To steam <i>pisang Nangka</i> , <i>ubi jalar ungu</i> , and <i>labu kuning</i>
33.	<i>Mika Plastic</i>		To make Chocolate belt
34.	Skewers		For making the pandan leaf swirl

## 5. Purchase Order

Checking ingredients availability is a crucial step in ensuring smooth production without the worry of ingredient's shortage. These ingredients can be achieved through third party providers or direct suppliers by submitting an official request. The request must clearly specify the required ingredients, the desired quality and condition, the estimated delivery timeframe, and the mechanism of receiving the products. This process is referred to as a purchase order (Kesatriawan et al., 2022).

The Author makes purchase order beforehand to list all the required ingredients that will be used in the process of making *Kolak Entremet*. This purchase order consists of ingredients name, quantities, unit per measurement and the total cost make of the required ingredients. Below is the purchase order required to make *Kolak Entremet*, presented in table form:

**TABLE 10. PURCHASE ORDER**

INGREDIENTS	QUANTITY	UNIT	PRICE PER UNIT		TOTAL PRICE
			UNIT	PRICE	
Egg	1	Kg	Kg	Rp27.000	Rp27.000
Oil	1	Lt	Lt	Rp20.000	Rp20.000
Pumpkin	1	Kg	Kg	Rp5.000	Rp5.000
Sugar	1	Pack	Kg	Rp14.000	Rp14.000
Salt	1	Pack	Pack/250 g	Rp3.000	Rp3.000
Soft Flour	1	Kg	Kg	Rp12.500	Rp12.500
Peanut	1	Pack	Pack/500 g	Rp20.000	Rp20.000
Dark Chocolate	1	Pack	Pack/kg	Rp127.000	Rp127.000
Unsalted Butter	1	Kg	Kg	Rp96.000	Rp96.000
Pisang Nangka	1	Kg	Kg	Rp8.000	Rp8.000
Gula Aren	1	Pack	Pack/250 g	Rp6.300	Rp6.300
Gelatine	1	Pack	Pack/100 g	Rp25.000	Rp25.000
Cinnamon Powder	1	Pack	Pack/100 g	Rp9.000	Rp9.000
Coconut Cream	2	Btl	Btl/80 g	Rp6.500	Rp13.000
Whip Cream	1	Lt	Lt	Rp63.000	Rp63.000
Mascarpone	1	Pack	Pack/500 g	Rp87.000	Rp87.000
Pandan Leaf	1	Bunch	Bunch/5 pcs	Rp2.000	Rp2.000
Brown Food Colouring	1	Btl	Btl/20 g	Rp36.500	Rp36.500
Glucose	1	Tub	Tub/kg	Rp25.000	Rp25.000

**TABLE. 10 PURCHASE ORDER**  
**(CONTINUED)**

Condensed Milk	1	Pack	Pack/280 g	Rp10.500	Rp10.500
White Chocolate	1	Pack	Pack/kg	Rp87.000	Rp87.000
Ubi Jalar Ungu	1	Kg	Kg	Rp8.000	Rp8.000
Milk	1	Lt	Lt	Rp15.500	Rp15.500
Gold Leaf	1	Btl	Btl	Rp12.000	Rp12.000
<b>TOTAL</b>					<b>Rp 732.300</b>

## 6. Recipe Costing

The process of calculating each ingredient used in a specific dish is called recipe costing. Next, the cost of all individual ingredient is summed up to calculate the total cost of that particular dish. Recipe costing aims the creator to effectively control margin, expenses and pricing strategies. It also allows more control over inventory and gives a clear understanding of the amount of spending to create a menu, which ultimately plays a crucial role in determining the overall profitability of the product (Bemporat, 2022). The total price of each ingredient is calculated based on the required ingredients per recipe. The recipe costing forms the base to calculate the final selling price of the product. Below is the recipe costing used to calculate the ingredients required for making *Kolak Entremet*.

**TABLE 11. LABU KUNING SPONGE RECIPE COSTING**

INGREDIENT	QUANTITY	UNIT	PRICE PER UNIT		TOTAL PRICE
			UNIT	PRICE	
Egg	60	g	1000 g	Rp27.000	Rp1.620
Oil	9	ml	1000 ml	Rp20.000	Rp180
Pumpkin	80	g	1000 g	Rp5.000	Rp400
Granulated Sugar	35	g	1000 g	Rp14.000	Rp490
Salt	1	g	250 g	Rp3.000	Rp12
Soft flour	40	g	1000 g	Rp12.500	Rp500
<b>TOTAL PRICE</b>					<b>Rp3.202</b>

**TABLE 12. PEANUT CRUNCHY RECIPE COSTING**

INGREDIENT	QUANTITY	UNIT	PRICE PER UNIT		TOTAL PRICE
			UNIT	PRICE	
Peanut	70	g	500 g	Rp 20.000	Rp1.620
Sugar	106	g	1000 g	Rp 14.000	Rp180
Salt	1	g	250 g	Rp 3.000	Rp 12
Oil	9	ml	1000 ml	Rp 20.000	Rp 180
Dark Chocolate Couverture	35	g	1000 g	Rp 127.000	Rp 4.445
Egg	40	g	1000 g	Rp 27.000	Rp 1.080
Soft Flour	50	g	1000 g	Rp 12.500	Rp 625
Unsalted Butter	50	g	1000 g	Rp 96.000	Rp 4.800
<b>TOTAL PRICE</b>					<b>Rp3.202</b>

**TABLE 13. PISANG NANGKA COMPOTE RECIPE COSTING**

INGREDIENT	QUANTITY	UNIT	PRICE PER UNIT		TOTAL PRICE
			UNIT	PRICE	
<i>Pisang Nangka</i>	250	g	1000 g	Rp 8.000	Rp 2.000
<i>Gula Aren</i>	60	g	250 g	Rp 6.300	Rp 1.512
Gelatine	2	g	100 g	Rp 25.000	Rp 500

**TABLE 13. PISANG NANGKA COMPOTE RECIPE COSTING****(CONTINUED)**

Cinnamon Powder	0,5	g	100 g	Rp 9.000	Rp 45
<b>TOTAL PRICE</b>					Rp 4.057

**TABLE 14. GULA AREN MOUSSE RECIPE COSTING**

INGREDIENT	QUANTITY	UNIT	PRICE PER UNIT		TOTAL PRICE
			UNIT	PRICE	
<i>Gula Aren</i>	60	g	250 g	Rp 6.300	Rp 1.512
Coconut Cream	95	ml	80 ml	Rp 6.500	Rp 7.719
Whip Cream	350	ml	1000 ml	Rp 63.000	Rp 22.050
Mascarpone	60	g	500 g	Rp 87.000	Rp 10.440
Pandan Leaf	1	pc	5 pc	Rp 2.000	Rp 400
Brown Food Colouring	1	ml	20 ml	Rp 36.500	Rp 1.825
Gelatine	4	g	100 g	Rp 25.000	Rp 1.000
<b>TOTAL PRICE</b>					<b>Rp 44.916</b>

**TABLE 15. UBI JALAR UNGU CREMEUX RECIPE COSTING**

INGREDIENT	QUANTITY	UNIT	PRICE PER UNIT		TOTAL PRICE
			UNIT	PRICE	
<i>Ubi Jalar Ungu</i>	90	g	1000 g	Rp 8.000	Rp 720
Whip Cream	100	ml	1000 ml	Rp 63.000	Rp 6.300
Milk	100	ml	1000 ml	Rp 15.500	Rp 1.550
Egg	16	g	1000 g	Rp 27.000	Rp 432
Sugar	5	g	1000 g	Rp 14.000	Rp 70
White Chocolate Couverture	45	g	1000 g	Rp 87.000	Rp 3.915
Salt	1	g	250 g	Rp 3.000	Rp 12

**TABLE 15. UBI JALAR UNGU CREMEUX RECIPE COSTING****(CONTINUED)**

Gelatine	4	g	100 g	Rp 25.000	Rp 1.000
<b>TOTAL PRICE</b>					<b>Rp 13.999</b>

**TABLE 16. BROWN MIRROR GLAZE RECIPE COSTING**

INGREDIENT	QUANTITY	UNIT	PRICE PER UNIT		TOTAL PRICE
			UNIT	PRICE	
Glucose	150	g	1000 g	Rp 25.000	Rp 3.750
Sugar	150	g	1000 g	Rp 14.000	Rp 2.100
Condensed Milk	100	g	280 g	Rp 10.500	Rp 3.750
White Chocolate Couverture	150	g	1000 g	Rp 87.000	Rp 13.050
Brown Food Colouring	1	ml	20 ml	Rp 36.500	Rp 1.825
Gelatine	14	g	100 g	Rp 25.000	Rp 3.500
<b>TOTAL PRICE</b>					<b>Rp 27.975</b>

**TABLE 17. CHOCOLATE BELT RECIPE COSTING**

INGREDIENT	QUANTITY	UNIT	PRICE PER UNIT		TOTAL PRICE
			UNIT	PRICE	
Dark Chocolate	200	G	1000 g	Rp127.000	Rp 25.400
<b>TOTAL PRICE</b>					<b>Rp 25.400</b>

**TABLE 18. ENTREMET DECORATION RECIPE COSTING**

INGREDIENT	QUANTITY	UNIT	PRICE PER UNIT		TOTAL PRICE
			UNIT	PRICE	
Pandan Leaf	2	pc	5 pcs	Rp 2.000	Rp 800
Gold Leaf	0,5	g	2 g	Rp 12.000	Rp 600
<b>TOTAL PRICE</b>					<b>Rp 1.400</b>

## 7. Selling Price

Selling Price is referred to final price derived from calculation of the cost of goods, non-production cost and the desired profit margin, which is usually expressed as a markup percentage. The total price will be charged in the market (Budiman, 2023). In this context, cost of good serves as the foundation of the selling price as it covers ingredient's, manufacturing costs, shipping and handling costs to deliver the product to customer's hand. Creativity is another point to consider for the skill and ability of the creator, these are also factored in the final price. Selling price should align with the market price range to ensure it is neither too cheap nor not too expensive. If the price is set too high, the product may struggle to compete with other product. On the other hand, if it is too low, it may be difficult for the creator to achieve profitability (Affandi et al., 2021).

According to Nagle & Muller (2017) theory, 40% desired cost percentage is the most suitable percentage while remaining competitive within in the market price range. This percentage is applied using the formula below (McVety et al., 2008).

$$\frac{\text{Total Food Cost}}{\text{Desired Food Cost \%}} = \text{Selling Price}$$

Desired cost percentage gives a background of how much the cost of ingredients contributes to the business' revenue. The profit should cover both overhead as well as the labour applied into making the product. Overhead include the use of facilities, machinery, electricity and any unexpected expenses (Destiana, 2024).

**TABLE 19. SELLING PRICE**

<b>ITEM</b>	<b>PRICE</b>
Total Ingredients Cost	Rp136.405
Desired Cost Percentage	40%
Preliminary Selling Price	Rp341.012
Actual Selling Price	Rp400.000

According to *Food and Beverage Cost Control* by Lea R. Dopson and David K. Hayes, "Pricing decisions should reflect product costs, market conditions, competition, and desired profit margins. The goal is to set prices that cover all expenses and contribute to the profitability of the operation" (Wiley, 2019). Calculating selling price not only will tell the product's worth but also an important step towards building a sustainable food business. This selling price will be applied to when this product is being sold at any pastry shop or any hotel.

When selling a product, one marketing strategy that can be used to boost up the sale of this product is via promoting through social media. According to Anderson (2024), social media such as Instagram, Facebook, and Tiktok is found to be effective in attracting new customers and engage with community. This can be done through sharing high-quality photos and videos of the

entremets, use relevant hashtags to increase visibility, and engage with followers by responding to comments and messages promptly. Furthermore, *kolak* entremets is a seasonal special therefore, it is important to boost promotion on a certain time of the year like during Ramadhan.

## **8. Nutrition**

Food provides substances called nutrients, each nutrients fulfilling a certain function in the body. The human body requires balanced diet containing essential nutrients to maintain overall health. In every food product, it is essential to display the nutrient facts, which typically include Calorie, Fat, Carbs, and protein (Butnarin M & Sarac I., 2019).

The Author uses various sources such as *myfitnesspal.com*, *TKPI* and *nutritionvalue.org* to determine the nutrition contained in each of the entremets component as well as the whole cake. These websites allow her to submit the recipe and its individual ingredients. The platform then automatically generates the estimated calories, fat, protein and carbohydrate for each recipe. The following table are the nutrition facts for each component of *Kolak* Entremet:

**TABLE 20. LABU KUNING SPONGE NUTRITION FACTS**

<b>LABU KUNING SPONGE</b>			<b>NUTRITIEN</b>			
<b>ITEM</b>	<b>TOTAL</b>	<b>UNIT</b>	<b>CAL</b>	<b>FAT</b>	<b>CARBS</b>	<b>PROTEIN</b>
Egg	60	g	92,4	6,48	0,42	7,44
Vegetable Oil	9	ml	79,5	9	0	0
<i>Labu Kuning</i>	80	g	40,8	0,4	8	1,36
Granulated Sugar	35	g	137,9	0	32,9	0
Salt	1	g	0	0	0	0
Cake Flour	40	g	145	0	31	3
<b>TOTAL</b>	225	g	495,6	18,88	72,32	11,8

**TABLE 21. PEANUT CRUNCHY NUTRITION FACTS**

<b>PEANUT CRUNCHY</b>			<b>NUTRITIEN</b>			
<b>ITEM</b>	<b>TOTAL</b>	<b>UNIT</b>	<b>CAL</b>	<b>FAT</b>	<b>CARBS</b>	<b>PROTEIN</b>
Peanut	70	g	392,7	30,66	18,2	17,85
Granulated Sugar	106	g	417,64	0	99,64	0
Oil	9	ml	79,5	9	0	0
Salt	1	g	0	0	0	0
Dark Chocolate	35	g	190	14	11	2
Unsalted Butter	50	g	359	41	0	0
Egg	50	g	25	0	0,4	5,4
Soft Flour	50	g	239	12	31	2
<b>TOTAL</b>	361	g	1702,8 4	106,66	160,24	27,25

**TABLE 22. PISANG NANGKA COMPOTE NUTRITION FACTS**

<b>PISANG NANGKA COMPOTE</b>			<b>NUTRITIEN</b>			
<b>ITEM</b>	<b>TOTAL</b>	<b>UNIT</b>	<b>CAL</b>	<b>FAT</b>	<b>CARBS</b>	<b>PROTEIN</b>
<i>Pisang Nangka</i>	250	g	210	1	54	3
<i>Gula Aren</i>	60	g	240	0	57	0
Gelatine	2	g	7	0	0	2
Cinnamon	0,5	g	1	0	0	0
<b>TOTAL</b>	<b>312,5</b>	<b>g</b>	<b>458</b>	<b>1</b>	<b>111</b>	<b>5</b>

**TABLE 23. GULA AREN MOUSSE NUTRITION FACTS**

<b>GULA AREN MOUSSE</b>			<b>NUTRITIEN</b>			
<b>ITEM</b>	<b>TOTAL</b>	<b>UNIT</b>	<b>CAL</b>	<b>FAT</b>	<b>CARBS</b>	<b>PROTEIN</b>
<i>Gula Aren</i>	60	g	240	0	57	0
Coconut Cream	95	ml	133	13	3	0
Whip Cream	350	ml	1050	35	70	0
Mascarpone	60	g	247	29	3	3
Pandan Leaf	1	pc	0	0	0	0
Brown Food Colour	1	ml	0	0	0	17
Gelatine	4	g	13	0	0	3
<b>TOTAL</b>	<b>571</b>	<b>g</b>	<b>8683</b>	<b>77</b>	<b>133</b>	<b>23</b>

**TABLE 24. UBI JALAR UNGU CREMEUX NUTRITION FACTS**

<b>UBI JALAR UNGU CREMEUX</b>			<b>NUTRITIEN</b>			
<b>ITEM</b>	<b>TOTAL</b>	<b>UNIT</b>	<b>CAL</b>	<b>FAT</b>	<b>CARBS</b>	<b>PROTEIN</b>
<i>Ubi Jalar Ungu</i>	90	g	68	0	16	1
Whip Cream	100	ml	300	10	20	0
Milk	100	ml	61	3	5	3
Egg Yolk	16	g	20	1	0	2
Sugar	5	g	19	0	5	0

**TABLE 24. UBI JALAR UNGU CREMEUX NUTRITION FACTS****(CONTINUED)**

White Chocolate	45	g	270	19	23	3
Salt	1	g	0	0	0	0
Gelatine	4	g	13	0	0	0
<b>TOTAL</b>	361	g	751	33	69	9

**TABLE 25. BROWN MIRROR GLAZE NUTRITION FACTS**

<b>BROWN MIRROR GLAZE</b>			<b>NUTRIENT</b>			
<b>ITEM</b>	<b>TOTAL</b>	<b>UNIT</b>	<b>CAL</b>	<b>FAT</b>	<b>CARBS</b>	<b>PROTEIN</b>
Glucose	150	g	477	0	127	0
Sugar	150	g	578	0	149	0
Condensed Milk	100	g	321	9	54	8
White Chocolate Couverture	150	g	800	50	90	10
Brown Food Colouring	1	ml	0	0	0	0
Gelatine	14	g	47	0	0	12
<b>TOTAL</b>	565	g	2223	59	420	30

**TABLE 26. CHOCOLATE BELT NUTRITION FACTS**

<b>CHOCOLATE BELT</b>			<b>NUTRIENT</b>			
<b>ITEM</b>	<b>TOTAL</b>	<b>UNIT</b>	<b>CAL</b>	<b>FAT</b>	<b>CARBS</b>	<b>PROTEIN</b>
Dark Chocolate Couverture	200	g	1086	80	63	11
<b>TOTAL</b>	200	g	1086	80	63	11

## **D. Implementation of Activity Time and Location**

### **1. Location**

The Author carried out a trial food presentation for the final project at

- The Author's Residence, Kopo Pastry Kitchen, at NHI Tourism Polytechnic Bandung, 186 Dr. Setiabudi Street, Hegarmanah, Cidadap Bandung, West Java 40141.
- The Author carried out the final project of food presentation at: Pastry Kitchen, at NHI Tourism Polytechnic Bandung, 186 Dr. Setiabudi Street, Hegarmanah, Cidadap Bandung, West Java 40141.

### **2. Time**

The required Food Presentation trial for completing the final project was conducted in

- March to July 2025.

Whereas the final presentation for the final project is scheduled for

- July 2025.