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*This research is discusses the use of jamu as a filling of chocolate praline (study cases of jamu galian singset, jamu uyu-uyup and jamu pahitan) . This research is motivated by the decreasing interest of the young generation of the nation to consume jamu for various reasons such as jamu is assumed as ancient beverage, jamu are less popular with other beverages, and because jamu has a bitter taste. The purpose of this research is to find chocolate praline recipe by melting chocolate and through tempering process, moulding and filling with jamu as an additional ingredients as an alternative in helping to reintroduce jamu the traditional beverage to be accepted and consumed by consumers, especially young generation with new and modern product innovation without changing taste of jamu itself. The method use an experimental menthod and test consumer acceptance by organoleptic test to 100 consumers by distributing kuesioner. The results of the research show the appropriate prescription formulation for chocolate praline using jamu, 250 gr jamu chocolate ganache, 1000 grams of dark chocolate couverture, 1000 grams of white chocolate couverture, and 200 grams of colored cocoa butter. For consumer acceptance test with a scale of 3-5 is quite like up to very like. Then chocolate praline by using additional ingredients of jamu being accepted and can be consume by consumers.*

*Keyword : Chocolate, Praline, Jamu*