

ABSTRACT

This study discusses the use of Bandung colenak in making mousse. This research is motivated by the decline in traditional foods that are increasingly declining, and adding new innovations to traditional foods that can be combined with cakes which are mostly based on whipped cream. This study looks at the many types of traditional foods that can attract consumers during the holidays that come to the city of Bandung, at this time a lot of culinary created to attract tourists not from natural attractions, but from a variety of culinary that is mostly found in the city of Bandung from from the easy to find to the rare ones to the unique presentation and change into new products without leaving the traditional flavor. In this study used experimental research methods to find out a series of experiments by knowing and investigating to get the results of these experiments.

Keywords: the use of Bandung colenak, innovation of traditional food