

ABSTRACT

This study discusses the use of young jackfruit or often called tewel as the basic ingredient for the manufacture of satay. Sate lilit is a typical satay from Bali. Sate lilit in Bali is usually made from fish or chicken meat. By making young jackfruit the basic ingredients for making sate lilit, it will increase the use of young jackfruit which is usually only used as a basic ingredient for processed vegetables in Indonesia and vegetarians can taste curly satay too. The aim of this is to find the satay recipe made from young jackfruit and to find out the extent to which the community has accepted the satay made from young jackfruit. This research was conducted using an experimental method and a consumer acceptance test was carried out by means of an organoleptic test to 30 consumers by distributing questionnaires. From the test results of making satay products from young jackfruit basic ingredients, the following formulations are 10 grams of turmeric, 10 grams of ginger, 10 grams of galangal, 10 grams of lemongrass, 4 pieces of lime leaves, 2 grams of coriander powder, 5 grams of hazelnut, 3 brown sugar. gr, 10 grams of red chili, 10 grams of cayenne pepper, 10 grams of red onion, 6 grams of garlic, 2 tsp of salt for the seasoning while the ingredients for the dough use 250 grams of young jackfruit, grated coconut, 100 grams, 2 tablespoons coconut milk, 3 cornstarch and seasonings satay wrapped as much as 4 tbsp. And the results of product formulations can be accepted by the general public and also for people who do not like to eat vegetables can be received well.

Keywords: Young Jackfruit, Sate Lilit, Vegetarian