

ABSTRACT

Crepes are a popular snack among many groups, from children to adults. In general, crepes come in various flavors such as chocolate, cheese, vanilla, or fruit creams like strawberry or blueberry. Based on this, the author took the initiative to create a new flavor innovation for crepes by combining it with local ingredients, such as melinjo. The research method includes the formulation of crepe batter and organoleptic testing to determine consumer acceptance levels regarding taste, color, aroma, texture, and physical appearance. The results of the study indicate that melinjo-based crepes have a soft texture and a unique flavor, and they were well received by the taste testers. This product has the potential to be marketed as an innovative, unique, and easily accessible food option.

Keywords: Culinary Innovation, Crepes Melinjo, Organoleptic Test, Recipe Formulation