

ABSTRACT

This research examines the innovation of black sticky rice porridge, which is a traditional Indonesian food that has a unique taste of a combination of sweet, salty and savory from coconut milk. Currently, the existence of Indonesian culinary specialties, especially black sticky rice porridge, is starting to be marginalized due to new cultural trends coming to Indonesia, therefore the purpose of this research is to deconstruct traditional food into a modern cold dessert, namely mousse cake. So that black glutinous rice porridge, which is known as a traditional liquid food, is transformed into a modern food in the form of a cake with a solid but soft texture. The deconstruction was done through an experimental culinary approach by modifying the texture and appearance without removing the main ingredients and flavors of black glutinous rice porridge. This research method includes a survey of recipe formulations, experiments, distributing questionnaires and organoleptic tests to 30 respondents consisting of academics, culinary experts, students and the public, with an assessment of taste, texture, color, aroma and appearance. The results of this study are to determine a good recipe formulation and determine consumer acceptance through a questionnaire with the results which can be concluded that the average consumer answers a scale of 3 to a scale of 5, namely quite interesting, interesting and very interesting. So it can be concluded that the research on deconstructing black glutinous rice porridge into mousse cake received a positive response and is feasible to be used.

Keywords: *(Deconstruction, Black Glutinous Rice Porridge, Mousse Cake)*