

ABSTRACT

This research discusses the utilization of dangke cheese as a substitute for cream cheese in making cheesecake. Dangke cheese is a traditional Indonesian cheese from Enrekang, South Sulawesi, which has a distinctive texture and flavor, so it is considered to have potential as an alternative to local ingredients in modern products. The research method used was experimental with a quantitative approach, through organoleptic tests and hedonic tests by 30 panelists from academic backgrounds, culinary practitioners, and the general public. The results showed that the best recipe formulation in making cheesecake using dangke cheese is with a composition of 240 grams of dangke cheese, 55 grams of powdered sugar, 1 egg, 2 tablespoons of cornstarch, and 100 grams of whipped cream. This cheesecake product received positive acceptance from the panelists, with 60% stating the taste was very good and 60% stating the taste suitability was very suitable. Thus, dangke cheese can be well accepted as an alternative ingredient in cheesecake and has the potential to be developed in the modern culinary industry.

Keywords: Dessert, Dangke Cheese, Traditional Cheese, Cheesecake