

ABSTRACT

*This research aims to develop a healthy dessert product made from moringa leaves (*Moringa oleifera*) in the form of mousse as an innovation in functional food. Moringa leaves are known for their high nutritional content, such as vitamins A and C, protein, calcium, and antioxidants. However, their use in modern food products remains limited. Mousse was selected due to its light texture and widely favored taste, especially among younger consumers. The research used an experimental method with a quantitative approach. The mousse product was evaluated through organoleptic tests by 30 panelists, including academics, practitioners, and general consumers. The evaluated attributes included taste, aroma, texture, color, and overall preference (hedonic scale). The results showed that moringa leaf-based mousse with specific formulations was well accepted by the panelists, particularly in terms of taste and texture. This innovation demonstrates the potential of developing healthy desserts using local ingredients while enhancing the economic and sustainable value of traditional food products.*

Keywords: *Moringa Leaves, Mousse, Food Innovation, Healthy Dessert*