

ABSTRACT

Tiramisu is a dessert that is sold in many cake shops in the city of Bandung. With a distinctive flavor, tiramisu is one of the most famous and delicious cakes to eat. But the use of rum to make tiramisu not in accordance with the culture of Indonesian society that the majority of the religion of Islam because of high alcohol content and forbidden to be consumed by Muslims people. So, look for a displace rum that has a low alcohol content is by using glutinous sticky rice. The purpose of this study was to find the appropriate tiramisu recipes without change a flavors of the tiramisu and those who are Muslim people can consume them without questioning the halal status of the cake. The method use an experimental menthod and test consumer acceptance by organoleptic test to 30 consumers by distributing quisionner. The results of the research show the formulation of recipe for sesamis for tiramisu using glutinous sticky rice that is 20% of the tiramisu cream recipe (50 gr glutinous sticky rice). And for the test of consumer acceptance of the use of glutinous tape in tiramisu, the average consumer answer from 3-5 is quite like up to very like. So, tiramisu that use glutinous sticky rice as a substitute for rum can be accepted and consumed by consumers.

Keyword: Tiramisu, Rhum, Glutinous sticky rice