

ABSTRACT

The background of this research is the use of Gnetum flour that will be made pastry products, namely pie or shorcush, the authors chose gnetum flour because melinjo flour is one of the gluten-free flour, by using gnetum flour this pie product will become "Pie Berbsis Gnetum Flour" which distinguishes the product with a pie that uses flour, the aroma produced, the characteristic taste of gnetum produced, as well as products that are not that are free of gluten. Therefore, the authors chose gnetum flour which is used for the production of gnetum flour-based pie products. With this theory the authors take for this research that Pastry is one of the parts of food products or kitchens that are contained within the scope of the food and beverage department that has the task in making desserts or desserts, such as cakes and bread. The method used in this study was experimental and conducted hydonic tests by distributing questionnaires to the public. The results of this research are the formulation of recipe formulation in gnetum flour-based pie making and knowing the extent to which the hydonic test for Gnetum flour-based pie products, through the hydonic test, concludes results such as: very dislike, dislike, quite like, and very like. Through three aspects, namely taste, aroma and texture of gnetum flour-based pie products.

Key words: Flour Gnetum, Pie, Pastry