

ABSTRACT

Sup rogan is a traditional dish from cianjur made from combination of white bread, young coconut. This dish has been increasingly fading by the community due to a lack of knowledge and because of the soft texture from the bread, the runny consistency of the soup and the impractical serving method of sup rogan makes it rather difficult to consume, this condition has restricted consumer acceptance. On the other hand, the influx of global cuisine has influences consumer preferences and appeal in Indonesian society today, raising concerns that it may replace the essence and serve as evidence of the weakening values of traditional foods in the society, including rogan soup. Therefore, in this study, the researchers aim to explore the process of deconstructing rogan soup into panna cotta, a practical modern dessert based on milk and cream. This research includes the deconstruction process, starting with an experimental method by adapting the ingredients of rogan soup and transforming them into panna cotta. Focusing on preserving the same flavor but with a different texture and consumption experience. Researchers involved 30 panelists in an organoleptic test to evaluate consumer preferences for the taste, texture, aroma, color, and appearance of deconstructed products. Based on the results of the organoleptic test, it can be indicated that positive responses are more dominant, especially in terms of appearance, which received the highest rating with 80.0% stating it was very attractive, 16.7% attractive, and 3.3% moderately attractive. Meanwhile, the taste aspect received the lowest rating with 56.70% stating it was very delicious, 36.7% delicious, and 6.7% moderately delicious. This confirms that innovation in traditional cuisine can be well-received by the community, while also supporting the preservation of culinary heritage and proving that tradition and modernization can coexist.

Keywords: Rogan Soup, Bread, Coconut, Deconstruction, Panna Cotta.