

ABSTRACT

The high import of wheat flour and white sugar in Indonesia supports national food security. Therefore, research was conducted to develop an innovative product in the form of churros as a modern snack combined with a touch of Indonesian local wisdom. The research was conducted by substituting the main ingredients with local ingredients that are healthier, economical, and easily obtained, namely rice flour instead of wheat flour, brown sugar instead of granulated sugar, and the addition of grated coconut to the dough. The selection of these local ingredients not only aims to increase nutritional value and reduce production costs but also reduce the use of imported ingredients. The method used in this study is an experimental method, by formulating churros dough using wheat flour substitution with rice flour. In addition, white sugar was completely replaced with brown sugar and the addition of grated coconut. To assess the sensory quality of the product, organoleptic and hedonic tests were conducted on six main parameters: color, aroma, texture, taste, appearance, and overall level of liking. The churros product in this study has a crunchy texture on the outside but remains soft on the inside, with a distinctive sweet taste from brown sugar, and a savory aroma from coconut that provides a unique traditional nuance. This research resulted in a recipe formulation with a 50:50 ratio of rice flour to wheat flour, which was well-received by consumers, with a superior taste rating. With 64% of participants voting "very tasty," these results suggest that locally-infused churros have significant potential as an innovative snack that's not only delicious but also supports the sustainability of locally sourced food.

Keywords : Churros, Rice Flour, Brown Sugar, Coconut, Substitutions