

DEVELOPING THE CONTINENTAL MENU WITH THE BASIC INGREDIENTS OF OYSTER MUSHROOMS

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ABSTRAK

This research is developed the continental menu with the basic ingredients of oyster mushrooms and it aimed to 1) find the formula, the technique of processing, the serving and the consumer reception to the risoles which is substituted by oyster mushrooms, 2) find the formula, the technique of processing, the serving and the consumer reception to the steak which is substituted by oyster mushrooms, 3) find the formula, the technique of processing, the serving and the consumer reception to the pudding which is substituted by oyster mushrooms

This research was done at March-May 2012 in the Engineering Faculty of PTBB at Yogyakarta State University. The exhibition was done at KPLT court of Engineering Faculty of Yogyakarta State University. The steps in this research was used R&D model which one of the technique use was deciding the ingredient's used for three kinds of products then deciding the reference receipt that would be used for those products, and finally finding the best formula for them. After formulating the receipt then the researcher did the validation of the product twice and it scored by three of lectures. Next step was testing product to 30 panelists from the students of engineering faculty then continued to the product exhibition. Besides, it also used some techniques processing of cooking the continental food.

The result was 1) *risoles* with 50% formula of oyster mushrooms with processing technique of *baking* and filled up by *sautéing* then served with *dessert plate* adding by *garnish* sauce and *parsly* namely *risoles with mushrooms cheese* then the consumer reception in testing the product was 100% like this product. 2) *beef steak* with 25% formula of oyster mushrooms with processing technique of *grilled* and served with *dinner plate* adding by *mushroom* sauce and several *side dish* for *steak* to make the view more attractive namely *beef steak mushrooms with black pepper mushrooms sauce* then the consumer reception in testing the product was 100% like this product. 3) *pudding* with 50% formula of oyster mushrooms with processing technique of *boiling* and served with *dessert plate* adding by *garnish* sauce and *strawberry* namely *mushrooms pudding with mushrooms sauce* then the consumer reception in testing the product was 100% like this product.