

ABSTRACT

Bavarian cream is a famous type of dessert pudding in Europe that has a soft, thick, and creamy texture similar to a mousse. Bavarian cream is based on milk, egg yolks, sugar and added with whipping cream and gelatin. Bajigur is a traditional Sundanese drink that combines ginger, coconut milk, brown sugar, and vanilla or pandan leaves. The unique taste and aroma of ginger and coconut milk in bajigur can be used to add a natural brown color to bavarian cream. However, many people are still unfamiliar with bavarian cream pudding and bajigur drinks are not commonly found. This is why this research is being conducted. The goal is to determine the recipe and gather consumer feedback through experimental methods and a panel of thirty individuals. The taste, color, texture, aroma, and physical appearance of bajigur-based bavarian cream products will be evaluated using organoleptic test parameters. The hope is that this product will be delicious and serve as a reference for innovative food creations. Additionally, it has the potential to inspire creativity in the community and benefit individuals looking to explore new flavors in their food.

Keywords: Bavarian Cream, Bavarois, Bajigur