

## ABSTRACT

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*This study discusses the use of Kesum Leaves and Purple Sweet Potato as a substitute for meat on the Choi Pan cake. Kesum leaves are healthy plants because they have high flavonoid content and total phenol content, and have anti-inflammatory activities. However, at present, the use of Kesum Leaves as an ingredient in making food products is still not optimal. While Purple Sweet Potato contains good for health and has low-fat content, and can be food for people who do diet programs. The purpose of this study was to find recipes for Pan Daun Kesum and Purple Sweet Potato Cake, with the hope that Kesum Leaves can be used optimally in making food products and Purple Sweet Potato can replace meat as food with low-fat content. The method used in this study was experimental and the consumer acceptance test was conducted using organoleptic tests to 100 Panelists by distributing questionnaires. The results of this study were to find out the formulation of Choum Pan Daun Kesum and Sweet Potato recipe, Consumer Acceptance Power and Nutritional Analysis of Choi Pan Kesum Leaf and Purple Sweet Potato. The results of the research show that the recipe formulation is suitable for Kesum and Purple Sweet Pot Pan Choi namely 200Gr Rice Flour, 50Gr Tapioca Flour, 350ml Hot Water, 100ml Vegetable Oil, 50Gr Kesum Leaf, and 50Gr Purple Sweet Potato. Based on the results of the Organoleptic Test, it was concluded that Choi Pan Daun Kesum and Purple Sweet Potato were acceptable to consumers, with the highest percentage of the element Aroma of 98%, because the Kesum Leaf has a distinctive fragrant aroma. Based on the analysis of the nutritional content contained in the Kesum Choi Pan and Purple Sweet Potato cake get the results of 52.25% moisture content, 32.59% carbohydrate, 1.94% protein, and 11.23% fat.*

*Keywords: Substitute Material, Choi Pan, Kesum Leaves, Purple Sweet Potato*

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