

ABSTRACT

This study discusses carrots as an additional ingredient in making churros. Churros is a snack or snack that originates from Spain, the ingredients of the dough used in making churros are almost similar to the dough of making a typical Indonesian sus cake. Churros is a kind of patisserie product that can be served on various occasions. With the development of the era patisserie products can be added and mixed various ingredients and aromas. This research is motivated by a lack of interest in consuming carrots. The purpose of this study is that people who do not like vegetables especially carrots can eat carrots with different variations. This research uses the Research and Development (RnD) method by conducting 2 experiments, namely 50 percent and 70 percent comparison of wheat flour with carrots and consumer acceptance test by distributing questionnaires. The results of this study are to determine the formulation of carrot-based churros recipes through consumer acceptance test with the results it can be concluded that consumers choose a scale of 3 to 5 which is quite interesting, interesting, and very interesting.

Keyword : Churros, Patisserie, Carrots.