

## ABSTRACT

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*This study discusses the use of melon peel as a substitute for flour and cream filling in éclair making. This research is motivated by the accumulation of waste from melon skin which is often just wasted. By using melon peel as a base material, consumers can innovate to use all parts of the melon, not only the fruit is consumed, but the skin of the melon which is often wasted can also be used. This study used experimental methods and tested consumer acceptance by means of organoleptic tests on 30 consumers by distributing questionnaires. The purpose of this paper is to determine the éclair recipe formulation based on melon skin flour with a ratio of 60:40, 50:50, 40:60 to provide aroma, taste, and new variants of éclair and to determine the extent of consumer appeal to skin-based éclair products. melon as a substitute for flour and cream filling. And compare the taste of éclairs with the addition of melon skin.*

*Keywords : éclair, basic ingredients, flour, cream filling, melon peel.*

