
ABSTRAC

Pannacotta is Italian which has the meaning in Indonesian, namely panna (cream) and cotta which means (cook) or better known as 'cooked cream' in English. Cream is a food ingredient that is well known in the world of cooking. There are food ingredients that are quite popular in Indonesia as ingredients for making foods that taste and texture similar to cream, namely coconut milk and green beans. Thick white liquid obtained from squeezing grated old coconut and green beans which are one of Indonesia's potential biological assets. For these reasons, this study was conducted to determine the formulation of pannacotta recipes based on coconut milk and green beans and to determine the consumer acceptance. The research method used is experimental research method, by conducting experiments to find the right formulation, as well as organoleptic testing which is carried out by distributing questionnaires to consumers along with the products tested. The results of this research indicate that the correct formulation is 200 ml of cream, 100 ml of coconut milk, 100 ml of liquid milk, 50 gr of green beans, 25 g of sugar, and 20 g of powdered gelatin. By making it, soaking the green beans using water for 1 hour, after that, cook the green beans using a presto pan for about 20 minutes after being soft and filtered from the water, soak the gelatin in water and cook using the bain marie technique until dissolved then mix the cream, coconut milk, milk, and sugar cook until dissolved then add the green beans and gelatin, stir again and then print in a small bowl. This product is acceptable to consumers in terms of taste, aroma, color and texture.

Keywords: Panna Cotta, Coconut Milk, Green Beans