

ABSTRACT

This study discusses potatoes as an additional ingredient in the manufacture of Churros. Churros are snacks or snacks originating from Spain, the ingredients of the dough used in the manufacture of Churros are almost similar to the dough for making typical Indonesian eclairs. Churros are a type of patisseri product that can be served on various occasions. With the times, patisseri products can be added and mixed with various ingredients and aromas. This research was motivated by a lack of interest in consuming potatoes. The aim of this research is that people who do not like vegetables, especially potatoes, can eat potatoes with different variations. This study used the Research and Development (RnD) method by conducting 2 experiments, namely 50 percent and 70 percent comparison of wheat flour with potatoes and testing consumer acceptance by distributing questionnaires. The results of this study were to determine the formulation of potatoes-based Churros recipe through a consumer acceptance test. The results can be concluded that consumers choose a scale of 3 to 5 which is quite interesting, interesting, and very interesting. The results of the research conducted by the author of product A with a ratio of 50%: 50% and product B with a ratio of 70%: 30% in wheat flour and the addition of potatoes can be concluded that what can be accepted by the community is product B with an average positive percentage of 80.48%, while product A has an average positive percentage of only 47.52%.

Key words: Churros, Patisseri, potatoes