

## ABSTRACT

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*Pesto is a traditional Italian sauce that is generally made of basil leaves, olive oil, pine nuts, Parmesan cheese, garlic and salt. However, in this study, we replaced basil leaves with moringa leaves to produce a healthier and more nutritious Pesto sauce.*

*Moringa leaves were chosen because they are rich in nutrients and have various health benefits. Moringa leaves contain bioactive compounds such as polyphenols, flavonoids, and other phytochemicals which have antioxidant and anti-inflammatory properties. Using moringa leaves in Pesto sauce can increase the nutritional content and provide additional health benefits.*

*This study used an experimental method and a completely randomized design with 2 cycles of moringa leaf flour substitution. The results of this study will be tested on 48 people to determine consumer acceptance.*

*The results showed that this innovation received positive responses from respondents. Based on the analysis of the assessment results which include physical appearance, color, taste, texture, and aroma, it can be concluded that the majority of respondents tend to "agree" with the use of Moringa leaves in making Pesto sauce. In addition, Pesto sauce containing moringa leaves also has a higher nutritional content compared to traditional Pesto sauce using basil leaves. Moringa leaves provide additional fiber, vitamins, minerals, and other bioactive compounds that are beneficial to the health of the body.*

*Keywords: Pesto, Sauce Utilization Of Kelor Leaves*