

ABSTRACT

This research aims to see if taro can be used as a substitute for potatoes when making gnocchi, and how the addition of aglio olio sauce affects the quality of the final product. Three gnocchi formulations with different percentage of taro substitution were organoleptically tested by twenty panelists through the experimental method. The results showed that, based on taste, aroma, texture, color, and appearance, the formulation with 30% taro substitution and 70% wheat flour produced the best quality gnocchi. By adding aglio olio sauce, the product had a touch of unique flavor that increased its appeal. Further analysis showed that taro can be a good raw material for gnocchi as it has a soft and chewy texture and unique flavor. The findings of this research study are that the processing of Taro as Potato Substitute and the addition of Aglio Olio sauce in making optimal gnocchi requires a series of careful and efficient steps. From the soaking and cleaning stage to serving, each step must be done meticulously to ensure the quality of the final product. However, further research needs to be done to optimize the formulation, improve product stability, and develop other flavor variations. This will help the growth of the local food industry and diversification of processed products.

Keywords: Taro, gnocchi, potato substitution, aglio olio sauce, organoleptic quality test