

ABSTRACT

Ginger is a type of herbal plant, which has many benefits, in general there are still many people who don't prefer ginger in terms of aroma and taste. Therefore, the author's plan to make this mousse cake is to create a new flavor that can be tasted by some who don't like ginger as a whole. The main target of this research is that the local community can utilize ginger to make mousse cake so that the increase in the amount of consumption and production of ginger can increase rapidly and be useful and combined with cheesecake as a filling. The research method that will be taken by the author is in the form of experiments 3 times with a comparison of ginger composition from 0:100, 50:50, 100:0, and collecting data from 30 respondents who meet the criteria, namely academics, industry, and local communities. The results obtained by the author when conducting research are that consumers like the results of invasion products with cheesecake as a mousse filling and ginger as a flavor and aroma, and also obtain the results of recipe formulations and consumer acceptance. Consumers' acceptance is mostly in texture and appearance with average score of 4.74.

Keywords: Innovation, Ginger, Mousse, Cheesecake, Organoleptic