

ABSTRACT

*The use of nutmeg fruit (*Myristica fragrans*) is still very limited in the culinary industry, even though Indonesia is one of the world's largest nutmeg producers. Until now, nutmeg fruit has often been discarded or not used optimally because its use has been focused on the seeds as a spice. This study was conducted to create an innovative nutmeg fruit mousse product as an effort to diversify local food and optimize the utilization of nutmeg commodities comprehensively. The objective of this study was to determine the appropriate recipe formulation for nutmeg fruit mousse and assess its acceptability among consumers. Mousse was chosen as the innovation medium because it has a light, soft texture and is flexible in adapting to various flavors. This study employed an experimental method with a descriptive quantitative approach. Data were collected through a questionnaire survey combined with organoleptic and hedonic tests, covering evaluations of color, aroma, taste, texture, and overall liking. The assessments were conducted by 31 panelists from academic, industrial, and general public backgrounds. The results of the study indicate that nutmeg-based mousse has a good level of acceptance among panelists, particularly in terms of taste and texture, which were rated as soft and distinctive. The product is successful in meeting the main characteristics of mousse as a modern dessert and has the potential to be further developed as part of culinary innovation based on local ingredients. These findings support the potential utilization of nutmeg flesh as an economically and functionally valuable food ingredient in the modern pastry industry.*

Keywords: culinary innovation, mousse, nutmeg, local ingredients