

ABSTRACT

Coconut milk is one of the additional ingredients in food and drinks that is widely known by the Indonesian people. However, the price of cream in Indonesia is quite expensive and quite difficult to obtain, while in Indonesia many produce coconut milk and can be easily obtained and has a relatively cheap price. This study aims to use coconut milk in making crème brûlée, so that people can easily try crème brûlée at a relatively easier price and has a fairly traditional taste. The methodology used by the author is experimental and organoleptic, while the data collection technique is carried out by questionnaire. The results of the study show that the formulation of crème brûlée from the results of the experiment using a formulation recipe that is acceptable to consumers consists of 260 ml of grated coconut milk, 50 grams of granulated sugar, 3 chicken egg yolks, 8 grams of cornstarch, 3 tablespoons of pandan leaf extract, ½ teaspoon of salt, and ½ pandan flavor can be well accepted by consumers. while from the organoleptic test of the five aspects of the assessment with a mean value (average) of 20.8 From the study it can be concluded that the author's research objectives have been successfully achieved.

Keywords: *Crème brulee, Coconut Milk, Organoleptic.*