

ABSTRACT

Cassava (Manihot esculenta) is an abundant local food source in Indonesia, but its use in modern pastry products is still very minimal. People often consider cassava as a less valuable ingredient, while products such as tiramisu still rely on imported ingredients such as ladyfinger biscuits and mascarpone cheese. There is a mismatch between the potential of cassava and its application in pastry innovation, so the development of alternatives based on local ingredients is urgently needed. This study aims to create and develop an alternative tiramisu by replacing the ladyfinger biscuit element with steamed cassava as a sponge cake layer. The study was conducted from February to May 2025 at the Telkom University Culinary Laboratory using quantitative descriptive experimental methods and a Completely Randomized Design (CRD). The research process included recipe analysis, cassava processing, and making cream without mascarpone. The evaluation results based on texture, taste, appearance, and acceptability aspects showed that cassava-based tiramisu has a soft texture and a taste almost similar to authentic tiramisu. Most panelists gave positive responses, indicating that cassava has the potential to function as a substitute ingredient in the development of modern pastry products.

Keywords : Innovation, Tiramisu, Cassava, Local Product, Ingredient Substitution.