

ABSTRACT

*One type of dessert that is increasingly in demand in today's society is frozen dessert. The utilization of local ingredients that are rich in flavor and aroma plays an important role in making frozen dessert, such as kecombrang flower (*Etlingera elatior*) and coconut milk. Kecombrang flowers are known to have a distinctive flavor and aroma, while coconut milk provides a creamy and delicious taste and texture. This research aims to utilize local food ingredients such as kecombrang flower and coconut milk, which have the potential to increase economic value, and explore the potential of both in improving the taste and quality of products through frozen dessert processing. The method used in this research is a quantitative method with an experimental approach, using a completely randomized design (RAL). This study aims to determine consumer acceptance of kecombrang flower and coconut milk-based ice cream products, through a series of organoleptic and hedonic tests. Participants in this study amounted to 30 testers consisting of, 3 academic testers, 3 testers from the culinary industry, 24 untrained testers from the general public. The sampling technique used was purposive sampling, which is the deliberate selection of participants based on criteria relevant to the research objectives. Data collection techniques were carried out through filling out organoleptic and hedonic test questionnaires. Panelists were asked to provide an assessment of the product based on taste, color, aroma, texture, appearance, and level of liking (hedonic). The instrument used is a Likert scale-based rating sheet 1-5, ranging from very bad / like to very good / like. This study employed a true experimental method with organoleptic and hedonic tests involving 30 panelists consisting of academics, culinary practitioners, and the general public. The evaluated aspects included taste, color, aroma, texture, and appearance. The optimal formulation of kecombrang flower and coconut milk-based ice cream consisted of 75 g of kecombrang flower, 200 ml of fresh coconut milk, 500 ml of fresh milk, 140 g of sugar, 5 egg yolks, and 3 g of vanilla extract. The results showed a very high level of acceptance, with appearance receiving the highest score (4.76) and aroma the lowest, though still favorable (4.40). This innovation is considered highly potential for enriching frozen dessert variations, optimizing the use of local ingredients, and being developed as a distinctive Indonesian signature dish.*

Keywords: *Kecombrang Flower, Coconut Milk, Frozen Dessert, Culinary Innovation, Local Ingredients.*