

ABSTRACT

This research highlights culinary innovation based on the cultural heritage of the Nusantara through a deconstruction approach to create fusion food that combines traditional elements from Indonesia and Korea. Gado-gado, as one of Indonesia's culinary icons, is transformed into Korean gimhap to address the challenges of culinary modernization, lifestyle changes, and the preferences of the younger generation for practical, aesthetic, and nutritious food. The method employed is Research and Development (R&D) using the 4D model (Define, Design, Develop, Disseminate) with a descriptive quantitative approach. Product trials were conducted through organoleptic testing involving 30 panelists from academia, culinary practitioners, and general consumers. This innovation demonstrates significant potential for consumer acceptance, particularly in terms of taste, visual presentation, practicality of consumption, and texture, while preserving the distinctive flavor of gado-gado and providing added value through a more modern presentation that is adaptable to the global market. This research is expected to serve as a reference for the development of fusion food based on local cuisine and to support the preservation of cultural identity through a creative and applicable approach.

Keywords: Gado-gado, Gimhap, Fusion Food Innovation, Culinary Deconstruction, R&D, Traditional Food.