

Miracle Grisslato

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Abstract: *The Food and Beverage industry sector in Indonesia continues to grow along with population growth. This study aims to create a new dessert innovation that combines Italian dishes, namely Gelato and Grissini, with local Indonesian flavors, specifically the typical red bean avocado ice (es brenebone) of North Sulawesi, called Miracle Grisslato. The research method uses observation and interviews to produce an attractive product that is acceptable to various groups. The results show that the combination of Gelato made from red beans and avocado with the flavor of es brenebone, served with crunchy Grissini, successfully creates a unique sensation of taste, texture, and aroma. The implication of this research is the creation of an innovative dessert dish that combines international cuisine with Indonesian flavors. For further development, it is recommended to improve the quality of ingredients and tools and minimize production costs, making the product more affordable and enjoyable for the wider community.*

Introduction

The Food and Beverage industry continues to experience growth in Indonesia (Meitriyani & Partina, 2021; Safitri et al., 2024). As Indonesia's population increases, the demand for food and beverages also continues to increase (Dewi et al., 2022). Over time, demand, especially in the Food and Beverage product sector, continues to grow rapidly. The tendency of Indonesians to enjoy dishes that blend two or more different cultures (fusion cuisine) has led to the emergence of many new food companies, which develop and collaborate to create contemporary dishes. Therefore, competition between entrepreneurs has become fiercer in the market, requiring business owners to develop more innovative products to compete in the Food and Beverage industry.

In Italy, two highly sought-after products are Grissini and Gelato (Jover et al., 2017). Grissini and Gelato were originally dishes served at Italian aristocratic events. These two dishes later made their way to Indonesia. With Indonesia's vast array of cuisine, it is certainly not easy for Grissini and Gelato to find their way into Indonesian palates. Gelato comes from the Italian word meaning "frozen" (Nonot, 2019; Shingh et al., 2020). Gelato is made from ingredients such as milk, cream, and sugar (Bulgaru et al., 2019; Solimeno, 2017). Flavors include fruits, nuts, and other flavorings (Prasetya, 2022; Shingh et al., 2020). Red beans, or jogo beans, have the same scientific name as green beans (*Phaseolus vulgaris* L.), but differ in growth type and harvesting habits. Red beans have a red skin and vary in shape depending on the variety. Red beans, or jogo beans, are not native to Indonesia. Grissini are long, thin, dry breads. Grissini are better known in many English-speaking countries as breadsticks, and they are a popular accompaniment to many Italian dishes (Suhodol et al., 2023). Avocados (*Persea Americana*) are the fruit of the avocado tree, a plant of the same name. They are round or oval in shape with green or black skin, depending on the variety.

This research is expected to produce interesting, quality food products that are in great

demand by the public. Therefore, the author will make a project to develop a dish originating from Italy, namely Gelato which uses a mixture of red beans and avocado as the basic ingredients and then added a typical Indonesian flavor, namely avocado red bean ice or commonly called in North Sulawesi as avocado brenebone bean ice served with a dish also originating from Italy, namely Grissini which has a crunchy texture, and will be a project from the author to be modified in the hope that it can become a dish that combines typical flavors from Italy and Indonesia.

Therefore, based on the background above, the author sets a title, namely Miracle Grisslato and develops suggestions from the Four Points by Sheraton Manado hotel, by making a dessert combining Gelato dishes using a mixture of red beans and avocado as the basic ingredients so that it has an Indonesian taste, namely avocado red bean ice or commonly called in the North Sulawesi area as avocado brenebone bean ice and served with dishes that also come from Italy, namely Grissini which has a crunchy texture with the title Miracle Grisslato. Miracle Grisslato combines dishes from abroad with typical Indonesian flavors, offering a unique taste and sensation. The typical Italian Gelato is modified with Indonesian flavors, specifically red bean ice, and includes a crunchy texture from Grissini..

Method

This research is designed to create an innovative dessert dish by combining Italian Gelato and Grissini with the local Indonesian flavor of avocado red bean ice. The goal is to produce a contemporary, modified product that appeals to all groups, from children to adults, and has the potential to be further developed with other flavor variations as a business idea in the Food and Beverage industry. The implementation method involved 6 participants, consisting of expert and trained panelists. Primary data was collected through observations during the internship program and product trials conducted from December 2023 to May 2024 at the Polytechnic and Four Points by Sheraton Manado. The research procedure begins with recipe analysis, followed by component creation (Gelato, Grissini, and red bean topping). It concludes with sensory and organoleptic testing to assess the balance of taste, aroma, and final appearance of the product. The data obtained were analyzed based on the results of the preference test and documentation from the research process..

Result and Discussion

Overview of the Research Object

Grissini Recipe Standards

The Grissini recipe uses the following ingredients: 500 grams of high-protein flour, 4 grams of yeast, 60 grams of olive oil, 30 grams of butter, 200 grams of water, 10 grams of salt, and 20 grams of cheese. The method is as follows: Mix all the ingredients until smooth, then cover the dough for 45 minutes. Once risen, divide the dough, roll it out, cut it, and shape it into sticks. Finally, bake the dough in an oven at 180°C.

125 grams of whipping cream and 1 gram of liquid vanilla. The process: Mix the sugar and egg yolks until soft and fluffy. Heat the milk over low heat and slowly pour it into the egg mixture. The mixture is cooked until thickened, then cooled. Stir in the whipping cream and vanilla, then mix thoroughly with the main mixture. The dough is frozen in the freezer, stirring every 15 minutes for 5 hours.

The ingredients for Es Brenebone are: 200 grams of red beans, 250 grams of coarsely chopped brown sugar, granulated sugar, three tablespoons of cocoa powder, ice cubes, and water. How to make it: Boil the red beans until tender. Separately, boil the brown sugar, granulated sugar, and water. The softened red beans are then cooked with the boiled sugar until the mixture thickens. Remove from heat and serve.

Miracle Grisslato Trial Results

Based on a series of trials, the Miracle Grisslato product was finally perfected. In the Gelato trials, initial issues such as a bitter taste and a less-than-smooth texture were addressed by changing the type of vanilla and milk, as well as adjusting the churning time during freezing. Meanwhile, for the Grissini, the saltiness and overly firm texture were resolved by adjusting the salt and cheese ratios, as well as reducing the baking size and time. The result was a Gelato with a distinctive Indonesian red bean and avocado flavor, along with a crispy Grissini, both of which consistently received positive reviews from panelists for their taste, aroma, and appearance.

A business feasibility analysis showed that the production cost for one serving of Miracle Grisslato was IDR 18,518. By setting a profit margin of 35%, the selling price was set at IDR 24,999 per serving, resulting in a profit of IDR 6,481 per serving. These calculations demonstrated that this product was not only sensorially acceptable but also had promising economic potential.

Based on the results of the trial and cost analysis, it can be concluded that the Miracle Grisslato innovation has successfully blended Italian cuisine with local Indonesian flavors harmoniously. This product has met standards in taste, aroma, texture, and appearance, making it marketable. This success is demonstrated by increasingly positive panelist evaluations at each trial stage and the calculation of a competitive selling price.

Therefore, the implication of this research is the creation of an innovative dessert product ready for commercialization. Recommendations for further development include conducting broader market testing to gauge actual consumer response and exploring more local flavor variants to enrich the product portfolio.

Discussion

Based on the cost analysis, the production cost for one Miracle Grisslato recipe, yielding three servings, is IDR 55,554. Therefore, the production cost per serving is IDR 18,518. The research team then set the selling price at IDR 24,999 per serving, applying a 35% profit margin on the cost price. From this pricing, the profit earned for each serving sold is IDR 6,481. In terms of product, Miracle Grisslato successfully offers a distinctive and harmonious sensory profile. In terms of flavor, the gelato has a distinctive sweetness from the combination of red beans and avocado, while the Grissini provides a contrasting savory flavor. The aroma of this product is dominated by vanilla in the gelato, while the sesame seeds and cheese in the Grissini add complexity.

The characteristic texture and color are also attractive features of this product. The gelato has a smooth texture, which perfectly combines with the crunchy texture of the Grissini. Visually, the combination of the red-brown gelato and the green gelato, along with the golden brown Grissini, creates an attractive presentation. Overall, Miracle Grisslato's innovation is not unique in its cultural fusion concept, but it achieves a good balance in taste, aroma, texture, and appearance. With an analyzed cost structure and selling price, this product demonstrates strong potential for market acceptance and further development as a business.

Conclusion

Based on the research conducted, the Miracle Grissini dessert innovation, which combines Grissini, Gelato, and red bean ice flavors, has succeeded in creating a dish with diverse and balanced flavors, colors, textures, and aromas. This product is considered worthy of being marketed with a selling price of IDR 24,999 per portion, which is considered affordable for consumers in the Food and Beverage industry. For further development, it is recommended to improve the quality of ingredients and tools, as well as the efficiency of production costs. This step aims to improve product quality further while lowering the selling price so that it can reach a broader consumer segment.

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