

# CHAPTER I

## INTRODUCTION

### 1.1. Background

Indonesia is famous for its diversity such as culture, customs, tourism destinations, language and culinary. Talking about Indonesian culinary is really very interesting because Indonesia has many kinds of culinary such as traditional cakes or commonly called *Jajanan Pasar*.

It is called *Jajanan Pasar* because they are traded in traditional markets. The *Jajanan Pasar* that are sold are very diverse, ranging from salty, savory and sweet flavors, besides the processing methods are also very varied, there are fried, boiled or steamed. *Jajanan Pasar* are quite popular in the community because it is very suitable to be served at certain events such as family gathering, weddings and others.

Some of *Jajanan Pasar* looks attractive with a sweet taste and quite popular in the community. The main ingredients are quite easily found, flour made from the starch of green beans, white color and texture a little rougher than flour

There are several variants of *Jajanan Pasar* made by hunkwe flour such as *Cantik Manis* those are using Pandan leaves and Jackfruit. The Pandan leaves only change the distinctive color and smell to be fragrant. According to Handayani (2019) Pandan has delicious taste, the texture is soft and the smell is fragrant. For appearance by adding extract from pandan leaves the color will turn completely green and the aroma produced is the aroma of pandan. Winneke (2016) said that this cake it can be combined sago pearls with pieces of Jackfruit to get color and sweet taste from Jackfruit. The commonly found sago pearls are usually red and white with a tasteless, by adding Jackfruit the resulting color scheme is yellow and there is a sweet taste from Jackfruit.

Here the writer concludes that hunkwe flour can be created with a variety of ingredients, such as fruits in addition to giving a different taste, more varied colors and a new look, so that the writer is interested in creating with several types of fruit such as dragon fruit, apples and longan to make more interesting and giving a new variant food to giving a different taste, more varied colors and a new look, so that the writer is interested in creating with several types of fruit such as dragon fruit, apples and the writer will make it a layer with different colors and tastes according to the type of fruit used, for example in the first layer is the red color of dragon fruit with dragon fruit flavor, the second layer is green color with green apple flavor and the top layer is white with longan fruit with longan flavor . It is something different than usual. So the writer decided to make a final report entitled “ The New Variants of *Puding Hunkwe* UsingFruits”.

## **1.2. ProblemLimitation**

The writer tries to make new variants of *Puding Hunkwe* using fruits such as Dragon Fruit, Apple and Longan.

## **1.3. ProblemFormulation**

The problems discusses in this report is how to make new variants of *Puding Hunkwe* using fruits ?

## **1.4 ResearchPurpose**

The purpose of this research is how to make new variants of *Puding Hunkwe* using fruits especially by using Dragon Fruit, Appple and Longan.

## 1.5 Research Benefits

The benefits of this research are:

### **For Reader:**

1. To introduce *Puding Hunkwe* which is a traditional food of Indonesia
2. To provide information that Indonesian food created with other ingredients such as fruits
3. As a motivation to be more creative in creating new variant, especially food.

### **For Researcher:**

1. To increase creativity in making food with new variants
2. To increasing knowledge about Indonesian food and how to make it.
3. To participate in preserving and introducing Indonesian food.