

CHAPTER II

LITERATURE REVIEW

2.1 Innovation

Landau (2008) states that innovation is considered as the act of innovating, something new, a change or novelty. It is similar to Wunker (2018) who states that innovation is typically thought to mean more; more flavors, more options, more feature.

Meanwhile according to Setiadi (2003: 398) innovation is creating a new product that can satisfy the needs and desire of consumers so that there is an interest in buying its product. Similarly, the Organisation for Economic and Development or OECD (2005) says that innovation is the implementation of a new or significantly improved product (good or services) or process, or a new organizational method in business practices, workplace organization or external relations.

From the explanation above, it can be concluded that innovation is the action of innovating new things or product and has benefit to some people.

2.2 Pastry

2.2.1 The History of Pastry

Like other bakery products, pastry is a baked product from a combination of egg-butter-flour. It is originally known in England as pie crust dough to wrap meat while roasting over coals. The meat is cooked but still moist because it is wrapped in dough of flour and water. The subsequent development of pastry dough wrap called puff pastry also already exists. The variety of pastry dough is growing and now added with fat, sugar and eggs. Those that only use wheat flour, butter and eggs are called butter pastry or what is known as pie. After this skin dough is ready, in the middle it is given the filled dough, next baked. Or prepare the skin mixture until cooked and

then add the contents that don't need to be ripened anymore. Now there is what is called folding dough, where the basic pastry dough is folded repeatedly and greased. After baking, the pastry is crispy and appears in layers. Then comes boiled dough or dough and is often called choux pastry dough, because the dough has to be boiled first before it is further ripened by baking or frying (Faridah, 2008).

2.2.2 Definition of Pastry

According to Laurensius (2013: 1) Continental Cakes (pastry) are cakes originating from Europe, America and Australia. Pastry is a combination of using wheat flour, yeast, salt, water, fat and eggs. This dough can be created into three categories, namely plain pastry dough (in the form of shortcrust dough or known as pie); layered pastry (consisting of croissants, danish and puff pastry); and choux paste (various types of eclairs). From the origin of the word, pastry comes from the word paste which means a mixture of flour, liquid and fat.

According to Faridah (2008: 248), the origin of the word pastry comes from the word paste which means a mixture of flour, liquid and fat. Pastry making refers to dough (paste and dough) and many other derivative products. Some pastry products use yeast and some don't use yeast. In general, pastry products have a crispy texture, the dough is not smooth. However, some pastry products require dough that is smooth when rolled, such as Danish Pastry, Croissant, Puff Pastry.

From these definitions, it can be concluded that pastries are cakes originating from Europe, America and Australia which are made from a mixture of flour, liquid and fat, generally with a crispy texture and an uneven dough and have several derivatives.

2.3 Choux Pastry

2.3.1 Definition of Choux Pastry



Figure 2.1 Picture of Choux Pastry

Source: <https://www.theflavorbender.com/how-to-make-perfect-choux-pastry/>

Faridah (2008: 286) states that Choux pastry is a type of pastry with light weight characteristics but large volume. Choux pastry is often also referred to as eclairs which are defined as a cake that has a soft texture and is hollow inside so that it can be filled with various flavors. The characteristic of the pastry type that distinguishes it from other pastry types is that there is a cavity. Choux pastry comes in two forms, namely Eclairs (oval shape) and Cream Puff (round shape).

According to Laurensius (2013) Choux pastry is a type of pastry from liquid dough that is formed with the help of a spet and baked at high temperature so that it can expand optimally. Choux pastry is made from boiled milk, butter, salt and sugar, then added with flour and stirred until it becomes smooth dough. After the mixture is warm, add the eggs. This dough is put into a piping bag, formed by spraying it on a baking sheet and then baked.

Meanwhile, Ana (2015: 75) says that Sus cake or in the original language Choux Pastry, is a cake that has a soft texture and is hollow inside, so it can be filled with various flavors of vla. Even today, the Choux pastry is not only filled with vla, but also filled with various kinds of fillings like a sandwich. So there are Choux pastry

filled with ragout, even filled with smoked beef sheets, cheese sheets, thinly sliced hard boiled eggs, or fresh fruit. The skin can be used as white bread that is free to fill in anything. The shape also varies, if it is made elongated it is called an Eclair, some even are rolled up, made like snakes, shaped like geese and others.

From these definitions, it can be concluded that Choux pastry is one type of pastry from liquid dough which has a light weight character but has a large volume, and has a soft texture and is hollow inside so that it can be filled with various kinds of fillings such as vla, ragout, smoked beef, cheese, and many others and processed by roasting, frying or boiling.

2.3.2 The Ingredients of Choux Pastry

According to Laurensius (2013: 77) here are some basic ingredients in making Choux Pastry.

- a. Wheat flour, functions as a structure and uses wheat flour that contains medium gluten because it does not require a fermentation process in its manufacturing technique.
- b. Eggs, which form the structure that develop the cake during the baking process, improve the crust of the cake to a more yellowish, savory aroma and the cake is more nutritious because of the high protein content. For eclairs, you should choose a new egg with a uniform shape and no defects.
- c. There are two kinds of fat, namely vegetable fat (margarine) and animal fat (butter). These two types of fat have different smells. If you want a light cake aroma, opt for margarine and for a heavier aroma with a distinct milky taste and aroma, use butter.
- d. Water, functions to control the thickness of the skin, to glatinate wheat flour, and release CO₂ from the developer material.

e. Baking powder, which is often used. Choux pastry can be made without any developer ingredients. If you are using a developer, what you have to reduce is the number of eggs and add water.

2.3.3 Tips in making Choux Pastry

According to Ana (2015) here are some tips in making Choux pastry:

1. Always use high protein flour.
2. Always use prime quality materials
3. Cook the water and butter until it boils properly, then add the flour all at once, mix well and quickly.
4. After it is cool, then add the egg ingredients. This is so that the eggs are not cooked directly exposed to the hot mixture. Then shake.
5. Form the Choux pastry using a large syringe such as number 1M, or 1B, or mold using a spoon or muffin tin.
6. Bake in a high temperature oven 200 degrees C to 225 degrees C, until golden brown and no foam is visible. Dry. Remember when baking, the oven should not be opened.

2.4 Srikaya

2.4.1 The Definition of Srikaya



Figure 2.2 Picture of Srikaya

Source: <https://cookpad.com/id/resep/4286490-srikaya-palembang>

Srikaya is a green cake flavored with pandan leaves with a soft and sticky texture (Rezkisari, 2019). The name Srikaya is told because there is a very close relationship with the Palembang society's habit of planting Srikaya fruit in front of the house. The surface of the Srikaya cake, which is similar to the skin of the Srikaya fruit called Srikaya. Srikaya is very similar to pudding. This cake is suitable as dessert (Amanda, 2016). Usually, Palembang society eat this cake dipped with sticky rice, or with plain bread to balance the taste. Palembang society mention it not with Srikaya but Sekayo, a snack that is always present as a complement to a traditional event called Botekan (Sarofi, in Tasmalinda 2021). This cake is a regional food that uses natural dyes, either suji or pandan leaves to produce green color, or brown sugar for brown color results (Adiakurnia, 2017).

From the definition above, it can be concluded that Srikaya is a cake which has green colour from the pandan leaves, the texture is silky and tacky and it is usually made when a certain event is held in Palembang.

2.4.2 The Ingredients of Srikaya

Srikaya is made of the ingredients such as eggs, coconut milk, sugar and pandan or suji leaves. The ingredients of Srikaya contain high nutritional values. Eggs are rich in essential amino acids such as lysine, tryptophan and especially methionine which are limited amino acids. Eggs also contain a number of polyunsaturated fatty acids more than one, vitamins and micro minerals that are very good for human needs (Yuwanta, 2004). Coconut milk has many benefits due to the content of saturated fatty acids, namely lauric acid. Lauric acid is a medium chain fatty acid that can be found naturally in breast milk (Ketaren, 2008). Sugar provides a source of energy in our diet because it is rich in sweet carbohydrate (Victoria, 2011). Suji and pandan leaves contain of chlorophyll. The use of chlorophyll and the prosthetic group (heme) of hemoglobin are responsible for protecting the human body from several diseases (Jokopriyambodo, 2014).

2.5 The Filling

2.5.1 Definition of Filling

Laurensius (2013: 27) states that cake filling is intended to fill pastries with a "hole" in the middle. For example, choux pastry or what we know as eclairs. Choux pastry has cavities in it so you can mix and match with a wide variety of fillings. We can fill it with vla, cream, or chocolate. Thus, the taste and texture of this cake are different and varied.

This filling material is inserted into the plastic triangle (piping bag) which has been perforated so that it is easy to insert into the cake. Punch holes that have been cooked and cold using a pair of scissors or a knife; after that put the filling.

From the definitions above, it can be concluded that filling is intended to fill cake which has a hole in the middle it, such as pastries, and is inserted to a certain plastic so it can filled to the cake.

2.5.2 The Types of Choux Pastry Filling

Classic sus has many distinctive fillings and types (Faridah, 2008).

1. Basic Vla, which is a mixture of milk, cornstarch, sugar and egg yolk.
2. Pastry cream, made from milk, sugar, egg yolks, and flour. How to make it, egg yolk, some sugar, and flour are whipped together. This mixture is put into boiled milk and sugar,
3. Diplomat cream, made from milk, egg yolk, sugar, cornstarch, and heavy cream. How to make it, all ingredients are boiled together, except cream. The cream itself will be whipped until soft, next mixed with boiled milk. Usually gelatin will be added as a stabilizer.

4. Chantilly, made from a mixture of milk and whipped cream. The ingredients and tools used must be completely cold so the dough can harden. Choux pastry that uses Chantilly as a filling must be eaten as soon as it is served because Chantilly will melt when it is at room temperature.

5. Mousseline, is a combination of vla and butter cream.