

ABSTRAK

Febrian Batara Puasa, 2024. Karakteristik Pembuatan Sorbet dari Belimbing Wuluh (*Averrhoa Blimbi L.*) Tugas Akhir Program Studi Tata Boga Jurusan Perhotelan Politeknik Pariwisata Makassar. Dosen Pembimbing Muhammad Anas, S.E., M.M. dan Faisal Akbar Zaenal, S.S.Par., M.M.

Penelitian ini bertujuan untuk mengetahui karakteristik produk akhir belimbing wuluh. Dalam penelitian ini, metode kualitatif diterapkan pada desain penelitian. Jenis dan ringkasan data yang digunakan dalam penelitian ini adalah data primer dan sekunder, dengan teknik pengumpulan data meliputi dokumentasi, observasi, dan wawancara. Setelah terkumpul, data dianalisis dengan menggunakan Sensory Descrptive Evaluation.

Hasil penelitian menunjukkan bahwa proses pembuatan sorbet cukup sederhana. Sorbet belimbing dibuat dengan menggunakan metode memanggang. Belimbing dipanggang untuk menghilangkan rasa asam yang sebelumnya ada. Para peneliti menggunakan campuran 245 gram belimbing murni, 275 gram sirup maple, dan 10 gram udara. Kualitas belimbing wuluh dari segi tekstur termasuk dalam kategori baik, yaitu memiliki tekstur yang kasar dan berserat; kualitas rasa sorbet termasuk dalam kategori baik, yaitu asam manis, karena penambahan sirup maple; kualitas warna termasuk dalam kategori baik, yaitu cerah, karena penambahan sirup maple; kualitas aroma termasuk dalam kategori baik, yaitu asam manis, karena penambahan sirup maple; kualitas tekstur termasuk dalam kategori baik, yaitu harum, karena penambahan sirup maple.

Kata kunci : Sorbet, Belimbing wuluh, Memanggang

ABSTRACT

Febrian Batara Puasa, 2024. Characteristics of Making Sorbet from Belimbing Wuluh (Averrhoa Blimbi L.) Final Project of the Culinary Arts Study Program, Department of Hospitality, Makassar Tourism Polytechnic. Supervisors Muhammad Anas, SE, MM. and Faisal Akbar Zaenal, SST.Par, MM.

The study aimed to find out the characteristics of the final product of sour carambola (Averrhoa Blimbi. L). In this study, qualitative methods were applied to the research design. The type and summary of data used in the research are primary and secondary data, with data collection techniques including documentation, observation, and interviews. Once collected, the data was analyzed using Sensory Descriptive Evaluation.

The results of the study show that the process of making sorbet is quite uncomplicated. Sour carambola sorbet is made using the roasting method. The sour carambola was roasted to remove the previous sour taste. The researchers used a mixture of 245 grams of pure star fruit, 275 grams of maple syrup, and 10 grams of air. The quality of the star fruit in terms of texture was in the good category, which has a rough and fibrous texture; the taste quality of the sorbet was categorized as good, which is sweet acidity, due to the addition of maple syrup; the color quality was categorized as good, which is bright, due to the addition of maple syrup; the taste quality was categorized as good, which is sweet acidity, due to the addition of maple syrup; the aroma quality was categorized as fragrant, due to the addition of maple syrup.

Keywords: Sorbet, Sour Carambola, Bake