

ABSTRACT

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Study Program : Hotel Business Program
Title : Processed Product of Basque Burnt Cheesecake Using Chia Seed

Basque Burnt Cheesecake is a typical cheesecake with charred edges and a slightly sticky texture on the inside. This cake was first 'born' at the La Vina restaurant in San Sebastian, Spain. Until now, this cake is considered quite famous, including in Indonesia. When we make pastries' dough, we often use eggs, where sometimes we only use its yolk or its white only, so the rest of those eggs are wasted. Because of this inefficient used of egg, there is an alternative way: using chia seed to substitute the egg(s).

This research discusses about Basque Burnt Cheesecake's making process and data collection method. The result of this research shows that most of the respondents like BBC 4, which is substitute 75% of egg used. The results of this study indicate that there is no difference in taste, texture, and aroma. There is only a difference in color between BBC 4 and BBC control, but other than that, there is no significance difference.

Keyword : *Basque Burnt Cheesecake, Chia Seed, Making Process, Data Collection*