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## **INNOVATION OF PRALINE WITH KACANG KAPRI DAUN JERUK: A BALINESE DISTINCTIVE CULINARY SOUVENIR**

**Hansen Budi Gunawan<sup>1\*</sup>, Ni Ketut Veri Kusumaningrum<sup>2</sup>, Billy Tanius<sup>3</sup>**  
Culinary Art Study Program, Politeknik Internasional Bali<sup>1\*23</sup>  
hansen.budi@yahoo.co.id

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### **Abstract**

This study aims to develop a praline innovation by utilizing “kacang kapri daun jeruk”, a distinctive Balinese culinary Souvenir, as a filling, and to evaluate consumer acceptance of the product. The research employed a research and development (R&D) method which included the stages of identifying potentials and problems, data collection, product planning, initial product development, product testing, product revision, field testing, and final product revision of pralines using three types of chocolate which are white chocolate, milk chocolate, and dark chocolate, which in this study were also compared to determine their suitability and level of consumer acceptance. A hedonic test was conducted involving five expert panelists and twenty-five general panelists, assessing color, aroma, texture, taste, and overall acceptability. The milk chocolate variant achieved the highest overall score and received positive responses from the panelists, while the dark chocolate variant obtained the lowest overall score. In conclusion, milk chocolate pralines filled with “kacang kapri daun jeruk”, a distinctive Balinese culinary souvenir, have the potential to become an innovative value-added gift that strengthens Bali’s culinary identity with further opportunities to improve product quality.

**Keywords:** Praline, Kacang Kapri Daun Jeruk, Chocolate, Culinary Innovation

### **1. INTRODUCTION**

The global chocolate market has expanded significantly and continues to grow. According to Singh (2025), the market was valued at USD 122.51 billion in 2024, reflecting consistent growth in previous years. This increasing trend drives innovation and the development of high-value chocolate products, one of which is praline.

According to Chef Oky Bagus (personal communication, 2025), praline is a type of chocolate filled with various kinds of nuts, such as almonds, cashews, peanuts, pistachios, and others. This is different from chocolate bonbons, which typically contain a wider variety of fillings including fruits, caramel, marshmallows, and more as long as they do not contain nuts. Pralines are widely developed in European countries as premium products and popular souvenirs.

As consumer demand for innovative products with local value continues to rise, praline innovation is increasingly directed toward the use of unique ingredients that

represent regional identity. However, in Indonesia, praline innovation remains limited, especially in terms of utilizing local ingredients that reflect the richness of the archipelago's flavors. Most praline products available in the market still adopt Western flavors, such as hazelnut, almond, and caramel, while the potential of local agricultural products remains underutilized. If explored, pralines infused with local flavors could become distinctive souvenirs that are well-received internationally.

In Bali, as one of Indonesia's leading tourist destinations, there is a vast opportunity to develop souvenirs and foods that highlight local uniqueness. This aligns with Anggriawan, Wijaya, & Dewi (2020), who state that souvenir centers in Bali are already diverse and widespread, ranging from traditional outlets to modern shopping centers. Shopping has also become one of the most popular activities for domestic tourists visiting Bali. After sightseeing, which ranks first at 50.5%, shopping including the purchase of souvenirs and local foods holds the second position at 43.5%.

Considering the wide availability of souvenir centers and the strong demand for shopping in Bali (including the purchase of local foods and souvenirs), the development of praline using local ingredients such as kacang kapri daun jeruk (which in the context of Bali and in this study, refers to a distinctive Balinese culinary souvenir and does not refer to snow peas or not to legumes such green peas) can serve as an innovative strategy to enrich the variety of souvenirs and culinary products in Bali. The savory and slightly spicy taste of kacang kapri daun jeruk offers a distinctive character that is rarely found in praline products currently available in the market. To optimize the overall flavor, this study also compares the use of three types of chocolate, namely white chocolate, milk chocolate, and dark chocolate, to determine which type best complements the kacang kapri daun jeruk filling as a distinctive Balinese culinary souvenir. This innovation not only broadens the choices for tourists and food enthusiasts seeking products with strong regional identity and high quality, but also supports the empowerment of Bali's local food products.

## **2. LITERATURE REVIEW**

The literature review is an overview of previous studies that serve as a guide in this research. The use of references is important as a relevant basis to obtain comparisons and appropriate directions in addressing the challenges encountered. Previous studies play a role as a reference for understanding the results achieved by earlier researchers and for comparing them with the research to be conducted. Based on these references, all information related to the challenges discussed will be explored. The following are several sources used in this study.

The first study, conducted by Alfi Nur Rochmah et al. (2022), examined several plantation commodities in Madiun Regency, including cocoa, coffee, sugarcane, and perang. Madiun Regency produces 526 tons of dried cocoa, making it one of the main cocoa producers in East Java. Local residents, particularly those living near cocoa plantations, showed interest in developing the cocoa industry, especially in Bodag Village, Kare. In this context, a community service team from UNS collaborated with a partner, Rumah Cokelat Bodag, to implement a program that included: (1) socialization and training on the potential development of couverture chocolate with the addition of moringa leaves and stevia leaves, and (2) the development of couverture chocolate branding and packaging. The aim of this program was to develop couverture chocolate processing technology by incorporating moringa leaves and natural sweeteners from stevia leaves, so that it could become a flagship product for Rumah Cokelat Bodag in

Madiun Regency. The program included training on functional food, the production of couverture chocolate with moringa and stevia, and monitoring and evaluation activities. The results of the socialization indicated an increased understanding among partners of the training materials, particularly regarding the potential of functional food and its application in couverture chocolate production. The training covered stages such as cocoa bean roasting, shell removal, grinding, ball milling, conching, tempering, molding, and packaging. The team also provided training on packaging techniques in accordance with government regulations.

The second study, by Sopwan Zuhdi et al. (2023), focused on the development of nutritious chocolate-based snacks with the addition of moringa leaves as the main ingredient in Berok Village. This study applied an experimental method in the production and testing of product quality, including organoleptic tests to assess consumer preferences for taste and overall quality. The study aimed to create food options that are not only delicious but also healthy, thus benefiting public health. The level of chocolate consumption in Indonesia is approximately 0.3 kg per person per year, which indicates that chocolate products with moringa leaves have potential market opportunities in Berok Village, Koba City, Central Bangka Regency. This product uses moringa leaf powder, which is rich in nutrients and can be fermented to produce a distinctive aroma. The main focus of the study was to improve the quality of locally produced moringa chocolate. In this experiment, the researchers tested three different concentrations of moringa leaf powder, namely 0.01%, 0.02%, and 0.03%. The results showed that chocolate with 0.01% moringa leaf powder contained nutrients per gram of product, including 2.14 grams of protein, 35.80 grams of fat, and 60.56 grams of carbohydrates, using three tablespoons of moringa leaf powder.

The third study, by Ni Made Ayumita Dewanti et al. (2024), explored praline innovation by combining chocolate and wine, aiming to evaluate aspects of taste, texture, and product form, as well as to identify shortcomings. This research employed a qualitative descriptive analysis method designed to describe weaknesses and feedback obtained from the praline product. The approach involved observing and recording experimental results along with conducting interviews with relevant informants. The findings showed that the praline product achieved a balance of taste, texture, and form in line with the experiments conducted. However, interviews provided several suggestions for improving the taste, texture, and overall quality of the product.

The fourth study, by Yesica Marcelina Romauli Sinaga et al. (2024), examined Pakuan Village in Lombok, which plays an important role in supporting the local economy through tourism and the utilization of natural resources, particularly forest products such as cocoa and coffee, which are vital for the community. The tourism potential and agricultural products of Pakuan Village can be maximized by creating unique regional products. Culinary products are now an integral part of the tourism experience, and one popular processed product is chocolate praline. This community service initiative aimed to enhance the knowledge and skills of local residents in producing chocolate and coffee-based products through training in chocolate coffee praline making. Participants included members of the Tourism Awareness Group (Pokdarwis) of Pakuan Village. The training was conducted in several stages, namely preparation, implementation, and evaluation. The success of this activity was measured by improvements in knowledge, skills, and active participation of the participants, who were able to understand the material and directly produce chocolate coffee praline.

### 3. RESEARCH METHODS

This study employed a Research and Development (R&D) approach aimed at producing an innovative praline filled with kacang kapri daun jeruk, a distinctive Balinese culinary souvenir. The research stages included identifying potentials and problems, collecting data, product planning, initial product development, a product trial, revisions, a field test, and final revisions. The research was conducted in Badung Regency, Bali, utilizing a household kitchen facility that was adapted to meet the needs of the study, ensuring the process was carried out in a controlled manner.

The research data were descriptive qualitative. Primary data were obtained through a hedonic test involving 5 expert panelists and 25 general panelists, while secondary data were derived from literature, scientific publications, and related documents. The research instrument consisted of a semi-open questionnaire that had been validated. Data collection techniques included documentation and questionnaire distribution. This study employs a qualitative data analysis technique that focuses on qualitative aspects, requiring the resulting descriptions to possess clear quality and be consistent with the findings obtained in the field. The results of the analysis were presented formally in the form of tables and figures, as well as informally through narrative descriptions.

**Table 1.** Hedonic Test

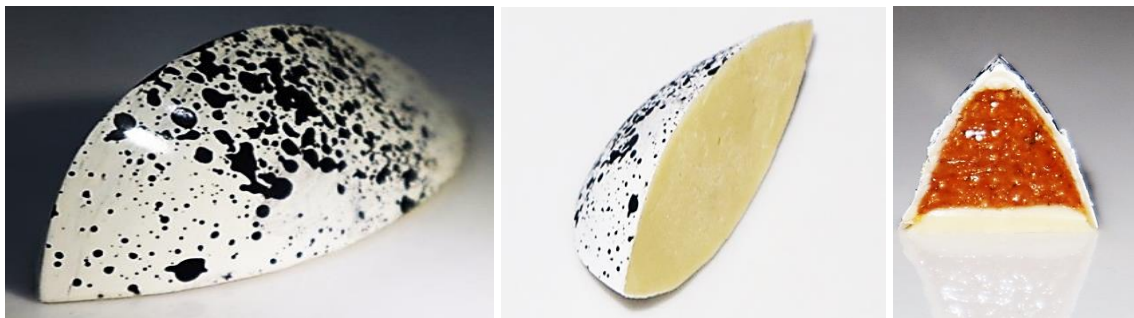
UJI HEDONIK					
Menu: <i>Praline</i> Dengan Isian Kacang Kapri Daun Jeruk Oleh-Oleh Khas Bali					
Nama Panelis:					
Jenis Kelamin:					
Tanggal					
Perintah	Cicipilah makanan yang diberikan dan nyatakan tingkat kesukaan anda terhadap karakteristik organoleptiknya dengan angka yang sesuai				
SKALA HEDONIK	Tidak suka: 1	Kurang suka: 2	Agak suka: 3	Suka: 4	Sangat suka: 5
DENGAN WHITE CHOCOLATE					
NILAI	Warna	Aroma	Tekstur	Rasa	Keseluruhan
CATATAN:					
DENGAN MILK CHOCOLATE					
NILAI	Warna	Aroma	Tekstur	Rasa	Keseluruhan
CATATAN:					
DENGAN DARK CHOCOLATE					
NILAI	Warna	Aroma	Tekstur	Rasa	Keseluruhan
CATATAN:					
Jenis coklat apa yang menurut anda paling cocok dengan isian kacang kapri daun jeruk khas Bali? Jelaskan alasannya.					

Source: Researchers (2025)

#### 4. FINDINGS AND DISCUSSION

This praline uses “kacang kapri daun jeruk”, a distinctive Balinese culinary souvenir from Bali, as its filling. The praline shell is made of three types of chocolate, which is white chocolate, milk chocolate, and dark chocolate. In the production process, tempering and cocoa butter coloring are carried out as part of product control. These processes provide benefits such as producing glossy chocolate and cocoa butter coloring, preventing easy melting, avoiding white spots (fat bloom), and ensuring easy release from polycarbonate molds. Additionally, the process results in a chocolate texture that produces a crisp ‘snap’ when broken.

According to Chef Oky Bagus, praline is chocolate filled with nut-based fillings. The distinctive characteristic of praline lies in its appealing appearance and its filling, which is made from processed nuts and sugar. The essential process of making praline includes melting chocolate, tempering chocolate, molding the praline shell, filling the praline shell, and covering the praline shell that has been filled with the filling with chocolate.



**Figure 1.** Praline With Kacang Kapri Daun Jeruk: A Distinctive Balinese Souvenir (White Chocolate)  
Source: Researchers (2025)



**Figure 2.** Praline With Kacang Kapri Daun Jeruk: A Distinctive Balinese Souvenir (Milk Chocolate)  
Source: Researchers (2025)



**Figure 3.** Praline With Kacang Kapri Daun Jeruk: A Distinctive Balinese Souvenir (Dark Chocolate)  
Source: Researchers (2025)

Kacang Kapri, in the context of Bali and in this study, refers to a distinctive Balinese culinary souvenir and does not refer to snow peas or not to legumes such green peas. Kacang kapri is a type of peanut cooked with garlic, generally characterized by a savory and slightly spicy flavor. In this research, the author used kacang kapri with kaffir lime leaves, which is also commonly found in the market. Balinese kacang kapri daun jeruk is well known for its savory and mildly spicy taste, its crunchy texture, and the aromatic sensation of kaffir lime leaves. This snack is often found in various local Balinese dishes, such as mixed into sambal or main dishes, thereby playing an important role in Balinese traditional cuisine. The distinctive characteristic of kacang kapri daun jeruk, a Balinese culinary souvenir, is its yellowish color, as it is cooked with garlic and kaffir lime leaves.



**Figure 4.** Kacang Kapri Daun Jeruk  
 Source: Researchers (2025)

The hedonic test was conducted by expert panelists and general panelists on three praline variants made with kacang kapri daun jeruk from Bali, using different types of chocolate, namely white chocolate, milk chocolate, and dark chocolate. The evaluation covered aspects of color, aroma, texture, taste, and overall impression.

**Table 2.** Recapitulation Of Scores By Expert Panelists

No	Product Name	Average Score Based on Evaluation Characteristics					Overall Average Score by Expert Panelists
		Color	Aroma	Texture	Taste	Overall Impression	
1	Praline with Kacang Kapri Daun Jeruk: A Distinctive Balinese Culinary Souvenir (with White Chocolate)	4.6	3.8	4.6	4.3	4.4	4.34
2	Praline with Kacang Kapri Daun Jeruk: A Distinctive Balinese Culinary Souvenir (with Milk Chocolate)	4.4	4	4.6	4.8	4.8	4.52
3	Praline with Kacang Kapri Daun Jeruk: A Distinctive Balinese Culinary Souvenir (with Dark Chocolate)	4.4	3.8	4.2	3.4	4	3.96
Average Score		4.47	3.87	4.47	4.17	4.4	
Highest Score			Lowest Score				
Highest Overall Average Score from Expert Panelists				Lowest Overall Average Score from Expert Panelists			

Source: Researchers (2025)

**Table 3.** Recapitulation Of Scores By General Panelists

No	Product Name	Average Score Based on Evaluation Characteristics					Overall Average Score by General Panelists
		Color	Aroma	Texture	Taste	Overall Impression	
1	Praline with Kacang Kapri Daun Jeruk: A Distinctive Balinese Culinary Souvenir (with White Chocolate)	4.36	3.8	4.44	3.72	4	4.06
2	Praline with Kacang Kapri Daun Jeruk: A Distinctive Balinese Culinary Souvenir (with Milk Chocolate)	4.04	4	4.48	4.6	4.4	4.30
3	Praline with Kacang Kapri Daun Jeruk: A Distinctive Balinese Culinary Souvenir (with Dark Chocolate)	4.24	3.8	4.36	3.64	3.92	3.99
Average Score		4.21	3.87	4.43	3.99	4.11	
Highest Score				Lowest Score			
Highest Overall Average Score from Expert Panelists				Lowest Overall Average Score from Expert Panelists			

Source: Researchers (2025)

The hedonic test conducted by both expert panelists and general panelists indicated variations in the highest and lowest scores based on the evaluation characteristics of each type of product. The detailed explanation is presented as follows:

- a. Praline With Kacang Kapri Daun Jeruk, A Distinctive Balinese Culinary Souvenir (With White Chocolate):
  - From the expert panelists, this product received the highest scores in terms of color (4.6) and texture (4.6), and the lowest score in terms of aroma (3.8).
  - From the general panelists, it received the highest score in terms of color (4.36) and the lowest in aroma (3.8).
- b. Praline With Kacang Kapri Daun Jeruk, A Distinctive Balinese Culinary Souvenir (With Milk Chocolate):
  - From the expert panelists, this product obtained the highest scores in aroma (4.0), texture (4.6), taste (4.8), and overall acceptance (4.8), while the lowest score was in color (4.4).
  - From the general panelists, it received the highest scores in aroma (4.0), texture (4.48), taste (4.6), and overall acceptance (4.4), with the lowest in color (4.04).
- c. Praline With Kacang Kapri Daun Jeruk, A Distinctive Balinese Culinary Souvenir (With Dark Chocolate):
  - From the expert panelists, this product received the lowest scores across color (4.4), aroma (3.8), texture (4.2), taste (3.4), and overall acceptance (4.0).
  - From the general panelists, it obtained the lowest scores in aroma (3.8), texture (4.36), taste (3.64), and overall acceptance (3.92).

## 5. CONCLUSION

This study demonstrates that the innovation of praline with kacang kapri daun jeruk filling from Bali can be produced through a systematic process, in which the essential process of making praline includes melting chocolate, tempering chocolate, molding the praline shell, filling the praline shell, and covering the praline shell that has been filled with the filling with chocolate. Based on the three research products, it can be

concluded that the product called “Praline With Kacang Kapri Daun Jeruk, A Distinctive Balinese Culinary Souvenir (with Milk Chocolate)”, obtained the highest overall mean score, 4.52 from expert panelists and 4.30 from general panelists. Product demonstrated a fairly good balance of taste, aroma, and texture. However, in terms of color, particularly the composition between the chocolate and the filling, which becomes visible when cut, it needs improvement, as the chocolate and the filling colors appear relatively similar.

Meanwhile, the product called “Praline With Kacang Kapri Daun Jeruk, A Distinctive Balinese Culinary Souvenir (With White Chocolate)”, received an overall mean score of 4.34 from expert panelists and 4.06 from general panelists. This product showed a fairly good color quality, especially when cut, as the contrast between the chocolate and the filling looked appealing. Nevertheless, the combination of white chocolate and the filling made the praline overly sweet, with the spiciness slightly dominant. In addition, the aroma of this product needs to be improved. In contrast, the product called “Praline with Kacang Kapri Daun Jeruk, A Distinctive Balinese Souvenir (With Dark Chocolate)”, obtained the lowest overall mean score, 3.96 from expert panelists and 3.99 from general panelists. This was due to its less balanced taste, as well as aroma and texture, which require further improvement. These results demonstrate consistency between the expert panelists and the general panelists, both of whom placed the praline with milk chocolate as the most superior variant, as it paired well with the filling from kacang kapri daun jeruk, a distinctive Balinese culinary souvenir. The panelists noted that the taste of milk chocolate balanced well with the savory and mildly spicy character of the kacang kapri daun jeruk.

Overall, this study shows that the choice of chocolate type greatly influences consumer preference for innovative praline products using local Balinese ingredients. The results of the organoleptic test support the hedonic test theory, which identifies color, aroma, texture, and taste as the main factors in consumer acceptance. Finally, kacang kapri daun jeruk can be used as a praline filling, providing a unique flavor identity and offering the potential to position praline as a distinctive Balinese souvenir product with high added value. Study suggests to developing based on local ingredients can strengthen the culinary image of a region and enhance the appeal of Balinese culinary tourism.

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