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**Topic:** Development of glaze young coconut daifuku with mung bean paste filling

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### ABSTRACT

Glaze young coconut daifuku with mung bean paste filling is the combination of two cultures. Daifuku is one of the famous desserts while mung bean paste and glaze young coconut meat provide unique taste. Basic formula of daifuku consisted of sticky rice flour, rice flour, and water at 150, 50, and 250g, respectively, while the mung bean paste filling composed of mung bean, coconut milk, sugar, and salt. To develop daifuku mochi dough, glaze young coconut meat was added into the daifuku dough at 20, 30, and 40g. Sensory evaluation by 9-point hedonic scale showed that the highest score ( $7.6 \pm 0.63$ ) were daifuku dough added 30 g of glaze young coconut meat. Daifuku dough with glaze young coconut meat was varied amount of sticky rice flour at 150, 160, 170, and 180 g. Sticky rice adding at 170 g showed the highest score for all attributes that were stickiness  $7.7 \pm 0.5$ , taste  $7.5 \pm 0.5$ , texture  $7.6 \pm 0.5$ , and gumminess  $7.4 \pm 0.5$ . Thus, ingredients of glaze young coconut daifuku dough were sticky rice flour 31.25%, rice flour 10.42%, water 52.08%, and glaze young coconut meat 6.25%, while mung bean paste filling consisted of mung bean 37.2%, coconut milk 32.1, sugar 30.5, and salt 0.2%. Consumer acceptance test showed the consumer accept this product at 93% at 45 baht per pack (6 pieces).

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