

Culinary Fusion In Transforming Traditional Recipes For Modern Tastes

*Transformation of
Culinary Recipes
with Improvement*

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ABSTRACT

In the culinary world, fusion cuisine is becoming increasingly popular, especially in terms of transforming traditional recipes to suit modern tastes. This concept includes the creation of innovative and appealing dishes by combining elements from various culinary traditions, both local and international. In the context of Indonesia, fusion food not only offers a variety of flavors but also introduces more appealing presentation styles that align with the preferences of the younger generation. Modification of traditional recipes such as soto, satay, and fried rice is a real example of culinary fusion. For example, Lamongan Soto, which is usually simple, can be transformed by adding seafood and salted eggs, giving it a richer flavor and a more luxurious appearance. Like fried rice, molecular gastronomy techniques can be used to create sambal in the form of pearl-like beads that are more visually appealing and flavorful. Fusion cuisine also attracts tourists. Chefs can expand the culinary market by adapting traditional Indonesian dishes into forms that are more palatable to international tastes, such as rendang burgers or sushi burgers. This increases interest in local cuisine and allows chefs to innovate and build a reputation worldwide. Although it offers many opportunities, implementing fusion cuisine has several challenges. When making modifications,

325

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maintaining the authenticity and identity of traditional food is a major challenge. Overall, culinary fusion provides a platform for innovation in the culinary world by combining tradition and modernity. This not only enriches the culinary experience but also allows chefs to conduct in-depth research on the characteristics of ingredients and cooking techniques from various cultures to ensure that the final result remains harmonious and delicious. This process involves repeated experimentation to achieve the ideal flavor combination without losing the essence of the original cuisine.

Keywords: *Culinary Fusion, Traditional Recipes, Food Innovation, Modern Taste, Gastronomy, Culinary Modification, Culinary Culture*

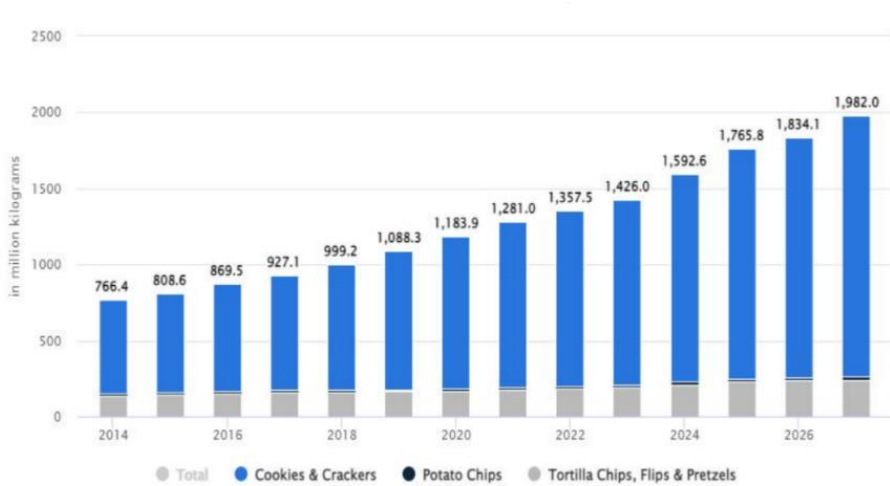
INTRODUCTION

In the culinary world, innovation has become one of the keys to maintaining relevance amidst the changing times and shifting societal preferences. One form of innovation that is becoming increasingly popular is culinary fusion, which is the combination of elements from various cooking traditions to create a unique taste experience. Culinary fusion not only gives birth to new creations but also serves as a bridge between traditional culture and modernity. Adapting traditional recipes to suit contemporary tastes through culinary fusion is an art that involves balancing respect for the authenticity of the original culture with introducing new appeal. This process involves the fusion of ingredients, cooking techniques, or presentations from various cultures to create dishes that are relevant and appealing to younger generations, without losing the essence of their traditional roots. Culinary fusion also reflects the dynamics of globalization, where cultural exchanges are becoming more intensive and creating new harmonies through food. Through this innovation, traditional recipes not only survive but also evolve into part of the global culinary identity, offering flavors that blend nostalgia with experimentation.

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Indonesian consumers' interest in snacks continues to grow. This is supported by the significant growth in the food and beverage industry's performance in recent years. In the first quarter of 2022, the performance of the food and beverage industry experienced a positive quarter-on-quarter (q on q) growth of 2.56 percent. Meanwhile, the year-on-year growth for the food and beverage industry sector in the first quarter of 2022 was 3.75 percent. This positive growth performance continues the positive performance of previous years, which has also always been positive. The snack food industry in Indonesia itself also shows a positive growth trend. In 2021, the volume of snack food distribution in Indonesia was 1.281 million kilograms, growing by 8% from 2020 with a distribution volume of 1.183 million kilograms. By the end of 2022, the volume of snack food distribution is predicted to be 1.357 million kilograms, an increase of about 6%.

Graph predicting the total volume of snack distribution in Indonesia



Sources: www.statista.com

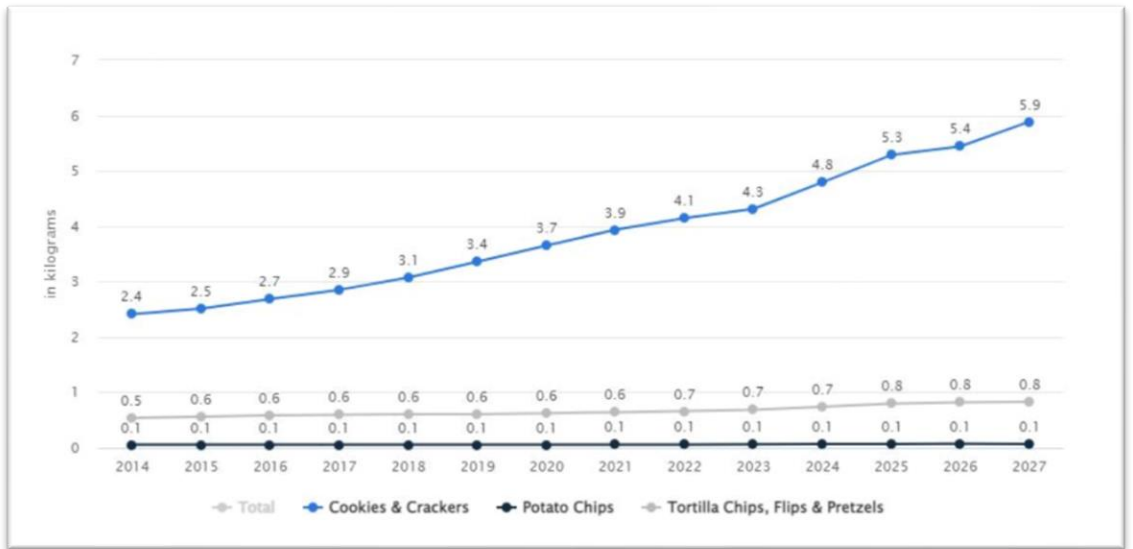
Volume 2020		Volume 2021	
Total	1,183.9	Total	1,281.0
Cookies & Crackers	998.6	Cookies & Crackers	1,087.7
Potato Chips	15.3	Potato Chips	15.9
Tortilla Chips, Flips & Pretzels	169.9	Tortilla Chips, Flips & Pretzels	177.4

Volume 2022	
Cookies & Crackers	1,156.5
Potato Chips	16.4
Tortilla Chips, Flips & Pretzels	184.5

Prediction of snack distribution volume in Indonesia, 2022

Meanwhile, the snack category with the largest distribution volume in 2021 was still occupied by cookies & crackers with a percentage of 85% (1.087 million kg), followed by the tortilla chips, flips & pretzels category at 14% (177 million kg), and the potato chips category at 1% (15 million kg). In 2021, the average person in Indonesia consumed 4.6 kg of snacks. This figure increased by 5% from 2020, when the average per capita consumption of snacks in Indonesia was 4.4 kg per person per year. Meanwhile, in 2022, this figure is predicted to increase by 6.5% to 4.9 kg per capita per year.

Graph of predicted snack consumption volume per capita in Indonesia



Sources: www.statista.com

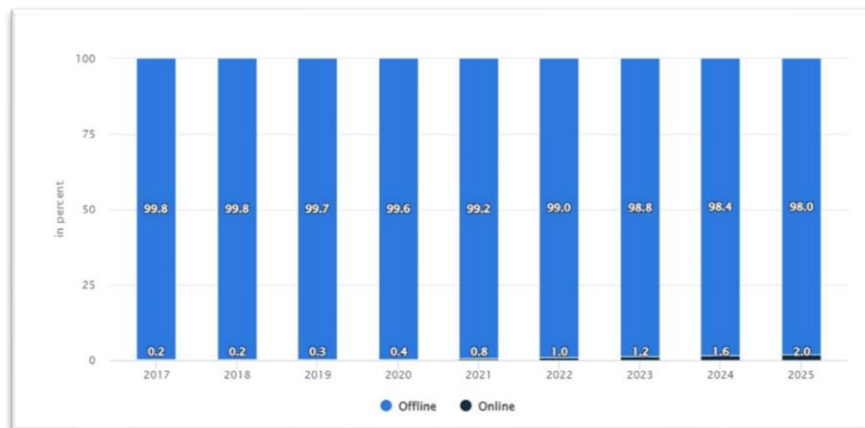
Average Volume per Capita 2020		Average Volume per Capita 2021	
● Cookies & Crackers	3.7	● Cookies & Crackers	3.9
● Potato Chips	0.1	● Potato Chips	0.1
● Tortilla Chips, Flips & Pretzels	0.6	● Tortilla Chips, Flips & Pretzels	0.6

Average Volume per Capita 2022	
● Cookies & Crackers	4.1
● Potato Chips	0.1
● Tortilla Chips, Flips & Pretzels	0.7

Prediction of snack consumption volume per Capita in Indonesia, 2022

Revenue from online sales channels is also predicted to continue increasing over the next 5 years. Although the percentage of revenue from online sales is still below 2% of the total overall revenue, the annual increase is quite high, averaging 25% per year from 2021 to 2025.

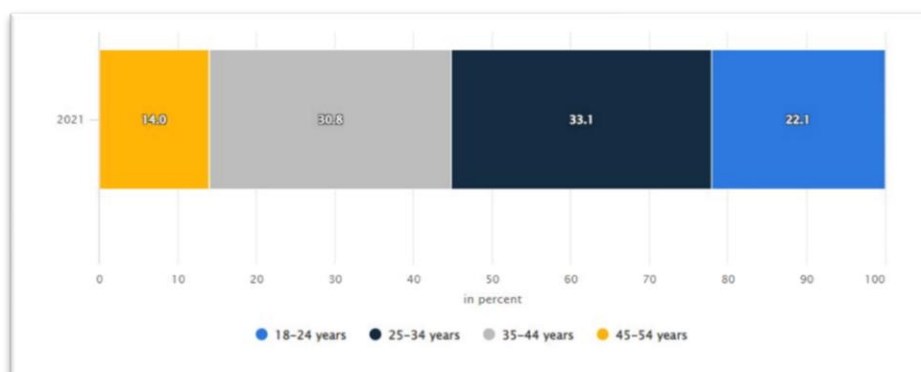
Graph of predicted sources of snacks by sales medium



Sources: www.statista.com

The demographics of snack food consumers in Indonesia in 2021 were still dominated by millennials and Gen Z, accounting for 55%. The details are that 33% are consumers aged 25-34 years, and 22% are consumers aged 18-24 years.

Demographic graph of snack food consumers in Indonesia in 2021



Sources: www.statista.com

From the above statistics, it is predicted that the snack food industry in Indonesia will continue to grow. The largest consumers of the snack food industry in Indonesia are the millennial and Gen Z generations, who tend to want to try new things. That's why many new and unique flavored snack variants have emerged, the result of innovations to attract millennials and Gen Z to become their consumers.

Culinary fusion, or fusion food, is a concept that combines elements from various culinary traditions to create innovative new dishes. In the context of Indonesia, fusion food not only introduces a variety of flavors but also provides opportunities for chefs to experiment with techniques and ingredients from other cultures, while still maintaining rich traditional elements.

Fusion food is a combination of cooking techniques, ingredients, and recipes from two or more culinary cultures. This concept began to gain popularity in the 1970s and reached its peak in the 1990s when many chefs started exploring unique flavor combinations. According to Peter Karpinski, fusion cuisine is "a blend of classical techniques with ingredients and recipes from two or more cultures." The importance of fusion food in modern cuisine includes:

1. **Flavor Innovation:** Fusion food provides the opportunity to create exciting new flavors, such as rendang sushi or salted egg spaghetti, which combine Indonesian tastes with international cooking techniques.
2. **Tourist Attraction:** Fusion cuisine can attract tourists who want to try new culinary experiences without losing the authenticity of traditional dishes. This opens up opportunities for chefs to create menus that are more appealing to international tastes.
3. **Chef's Creativity:** This concept allows chefs to innovate and create unique dishes that reflect their cultural identity. They can combine traditional spices and cooking techniques with modern methods, thereby enhancing creativity in food presentation.

Although it offers many opportunities, the creation of fusion food also faces several challenges:

1. **Maintaining Authenticity:** One of the main challenges is preserving the authentic taste of each combined dish. Chefs need to understand the characteristics of the ingredients and techniques from each culinary tradition so that the combination remains harmonious.
2. **Flavor Experimentation:** This blending process requires in-depth experimentation to find the right flavor combinations. This involves a detailed analysis of flavor elements such as sweet, salty, spicy, and sour from each dish.

3. **Cooking Techniques:** Cooking techniques also play an important role in the success of fusion food. Chefs must be able to adapt traditional cooking methods in a modern way so that the results remain appealing and delicious.

Fusion food is a culinary trend that not only enriches the gastronomic experience but also provides opportunities for innovation in the culinary world. By combining traditional recipes with modern elements, fusion food can create dishes that appeal to various groups, including tourists. Although there are challenges in its implementation, the creative potential offered by this concept makes it relevant in today's culinary world.

RESEARCH METHODS

Research on culinary fusion aimed at adapting traditional recipes to contemporary tastes can be conducted using various methods. Methods that can be used:

1. **Experimental Method**
The experimental method is one of the approaches often used in culinary fusion research. In this method, researchers conduct experiments by developing new recipes that combine elements of traditional and modern cuisine.
2. **Qualitative Method**
The qualitative approach is also used to understand consumer perceptions and experiences with fusion food. This method involves interviews, focus group discussions, and document analysis.
3. **Pre-Experimental Design Method**
The qualitative approach is also used to understand consumer perceptions and experiences with fusion food. This method involves interviews, focus group discussions, and document analysis.
4. **Organoleptic and Hedonic Tests**
Organoleptic tests are conducted to evaluate the physical and sensory characteristics of food, such as taste, aroma, texture, and color. Hedonic tests are used to assess consumer preference for a product.
5. **Data Collection Through Questionnaires**
Data collection can be conducted using questionnaires to obtain feedback from consumers regarding the produced fusion products.

RESULTS AND DISCUSSION

Culinary fusion shows that this concept not only enriches the gastronomic experience but also serves as a tool for cultural promotion and enhances tourism appeal. The development of fusion food creativity encourages creativity among chefs by giving them the freedom to experiment with spices, ingredients, and cooking techniques. This allows for the creation of unique new dishes. Fusion food serves as a bridge between cultures, helping society to better appreciate the diversity of global cuisine. By combining elements of traditional Indonesian cuisine with international dishes, fusion food introduces the richness of Indonesian culture to the global stage. The unique culinary experience offered by fusion food attracts the attention of tourists seeking new flavors. Many tourists intentionally visit restaurants that offer fusion dishes to experience different and interesting flavor combinations. Although fusion food offers many innovations, the main challenge is maintaining the authenticity of the dishes served.

Culinary fusion has become an increasingly popular phenomenon in Indonesia, especially among the millennial generation who are open to exploring new flavors. By adopting elements from various cuisines, fusion food creates an appealing menu variety for consumers. Restaurants like Botanika Surabaya have successfully blended Nusantara cuisine with international elements, making it one of the pioneers in this trend. Fusion food not only serves as a culinary innovation but also as a marketing strategy for restaurants. By offering a unique fusion menu, restaurants can differentiate themselves from competitors and attract more customers. The growth of the fusion culinary industry has a positive impact on the local economy by creating new jobs and increasing revenue from the tourism sector. This also contributes to the development of chefs' skills through

training and education in the culinary field. Organoleptic tests show that consumers generally like the combination of flavors offered by fusion food. The research found that consumers are more inclined to accept dishes that retain traditional elements while presenting innovations. Culinary fusion has successfully changed the way people enjoy traditional food by adding a modern touch that aligns with contemporary tastes. Although the challenge of maintaining authenticity remains, the potential to introduce Indonesian culture through fusion dishes is very large. With support from industry players and the government, fusion food can become an effective tool to promote Indonesia's culinary wealth to the world while also enhancing the appeal of culinary tourism at home.

The fusion touch has now embraced many traditional Indonesian dishes and attracted the interest of millennials, who are notoriously hard to please when it comes to food. In terms of appearance, it must be Instagramable, affordable prices, easy payment methods, and easily accessible via online motorcycle taxis. Creations of traditional food with a fusion touch, among others:

1. Soto

Soto has become the most easily found food throughout Indonesia with its various kinds. This time, Eka from Lamongan innovated the regular Lamongan soto into something different. That is, adding seafood and salted egg to the Lamongan soto recipe.

In terms of flavor, this soto tastes fresh but has a richer taste thanks to the salted egg koya powder. With the addition of seafood, this dish looks luxurious and has a full composition.

2. Sate

The combination of peanut sauce and the sweetness of chicken satay makes it seem like no one can resist this dish. However, Febian Budi Seputro from Sleman enriches the flavor of the satay with larger cuts of chicken thigh, creating Sate Kanak. Wrapped in the special Sate Ratu seasoning, palm sugar, sweet soy sauce, and the aroma of lime, it offers a flavor that is not just sweet but also savory.

3. Nasi Goreng

This menu seems to be a lifesaver for midnight hunger. However, in the hands of Gozali from Balikpapan, this fried rice is cooked with crab roe and served with processed jackfruit skin and mangrove crab salted egg. Uniquely, Gozali uses molecular gastronomy techniques to make his sambal. Thus, it produces unique pearl-like granules.

4. Sushi Rendang

This traditional Japanese dish is usually made with rolled rice and filled with seafood and vegetables. You can try a new variation by replacing the filling with delicious Minang rendang. The Japanese and Minangkabau flavors will surely linger on the palate.

4. Rendang Pizza

This time, thin and crispy Italian-style pizza can be paired with pieces of rendang meat with its distinctive spice flavor. Just add finely chopped rendang meat as a variant topping for the thin Italian-style pizza. This hearty snack is ready to satisfy customers' appetites.

5. Rendang Rice Burger

Burgers usually consist of a pair of buns stacked with vegetables and a meat patty. Now you can get creative with rendang and rice. The shape of the rice resembles two halves of a typical burger bun. Arrange it with slices of rendang beef and additional vegetables in the middle.

6. Rollitos de primavera de rendang

Simply put, it can be called rendang spring rolls. Chopped rendang meat, rich in spices, will be beautifully wrapped in spring roll skin and fried to a golden brown. The crunchy sensation on the outside, soft and rich in flavor on the inside, will blend and be unforgettable on the palate.

Generation Z, typically referred to as the generation born between 1997 and 2012, is now the center of attention in various aspects of life. This young generation is growing up in the digital era, with rapid technological advancements and wide access to information. They are known as individuals who are critical, innovative, and adaptive to change. One of the most striking characteristics of Generation Z is their exceptional multitasking skills. They are capable of handling multiple tasks simultaneously, using various social media platforms, and communicating effectively. However, this can also be a challenge for them in prioritizing work and maintaining a balance between personal and digital life. Generation Z is also known as pioneer in diversity and inclusion. They advocate for gender equality, human rights, and cultural diversity. With the spirit of being agents of change, Generation Z plays an important role in encouraging society to be more open and tolerant towards differences.

To face a challenging future, Generation Z needs to pay attention to several things. First, it is important for them to continuously hone their digital skills and critical thinking. In an era where technology continues to evolve rapidly, the ability to adapt and learn new things is very important. In addition, Generation Z also needs to maintain their mental and physical health. Pressure from the social environment and increasingly complex life demands can negatively impact their well-being. Realizing the importance of self-care and seeking positive social support is crucial. In planning their future, Generation Z is also expected to maintain a spirit of contributing to society. Through creativity, innovation, and leadership, they have great potential to shape a better and more sustainable world for future generations. With an awareness of the challenges and potential they possess, Generation Z has the opportunity to pursue their dreams, achieve success, and become positive agents of change in society.

Gen Z is known as a digital native, who have extraordinary abilities in technology. They not only master the use of social media and digital platforms but are also capable of innovating solutions for global issues such as climate change and social inequality. With a deep understanding of technology, they have the potential to develop projects that combine technology with social and environmental missions, such as renewable energy and urban farming systems. This generation is also a pioneer in diversity and inclusion. They advocate for gender equality, human rights, and acceptance of various identities. Gen Z's more fluid views on identity can drive broader social change, creating a more inclusive environment for previously marginalized groups. Gen Z is equipped with the ability to quickly adapt to social, economic, and technological changes. They face challenges such as economic uncertainty and mental pressure due to high expectations in the digital era. However, they demonstrate resilience and creativity in finding solutions to these problems. Their multitasking skills allow them to handle various tasks simultaneously, although this also poses challenges in maintaining a balance between personal and digital life.

Culinary fusion, which involves combining elements from various culinary traditions to create new dishes, has both positive and negative impacts, especially in the context of adapting traditional recipes to contemporary tastes.

Positive Impact of Culinary Fusion

1. **Creativity and Innovation:** Culinary fusion encourages chefs' creativity by creating new flavor combinations that have never existed before. This allows for the exploration of cooking techniques and ingredients from various cultures, resulting in unique and interesting dishes.
2. **Increase in Culinary Tourism Appeal:** Fusion food can attract tourists seeking different culinary experiences. Dishes that combine local elements with international influences provide a unique experience, increasing interest in Indonesian cuisine on the global stage.
3. **Promotion of Cultural Diversity:** By combining various culinary traditions, fusion food showcases cultural diversity and enhances appreciation for differences. This helps introduce local cuisine to the international community while simultaneously building a positive image of Indonesian culture.

4. **Adaptability to Market Tastes:** Fusion food can be tailored to the taste preferences of consumers from various backgrounds, making it more widely accepted by the general public. For example, fusion dishes can offer flavors that are more palatable for those who are not accustomed to the typical spiciness of Indonesian cuisine.
5. **Health Awareness:** The community is increasingly concerned about health and a healthy lifestyle. Fusion food can be a means to introduce healthy ingredients into traditional recipes, although this depends on the choice of ingredients used.

The negative impact of culinary fusion

1. **Risk of Losing Authenticity:** One of the main challenges of fusion food is the potential loss of authenticity and identity of traditional cuisine. An improper combination can result in a dish that does not align with the original character of the cuisine.
2. **Health Issues:** Some fusion dishes may contain ingredients that are high in calories or fat, potentially causing health problems such as obesity or metabolic diseases if consumed excessively. Therefore, consumers need to be selective in choosing fusion dishes.
3. **Difficulty in Applying Cooking Techniques:** Combining cooking techniques from various culinary traditions can be complicated. Chefs need to conduct in-depth research to ensure that the combination of flavors and techniques complement each other and result in a delicious dish.
4. **Negative Perception of Traditional Food:** The trend of fusion food can lead to the perception that traditional food is less appealing compared to innovations, thereby reducing public interest in enjoying original cuisine.

Appreciating traditional cuisine can start by making it more relevant, interesting, and accessible to the younger generation. Combining educational, technological, innovative, and community approaches is key to preserving the continuity of traditional culinary heritage. Ways to encourage the younger generation to appreciate traditional cuisine, among others:

- **Cooking Education and Training:** Organizing workshops or cooking classes that teach traditional recipes to the younger generation. This can be done in schools or communities, so they learn directly from experts and understand cooking techniques that have been passed down through generations.
- **Culinary Festival:** Organizing a culinary festival showcasing traditional foods. This event not only promotes local cuisine but also provides an opportunity for the younger generation to taste and appreciate the delights of traditional culinary arts.
- **Recipe and Story Documentation:** Collecting and documenting traditional recipes and the stories behind them. This is important so that the younger generation can understand the cultural values contained in each dish.
- **Support for Local Producers:** Encouraging the younger generation to buy raw materials from local farmers and support stalls or restaurants that serve traditional food. This not only helps the local economy but also introduces them to authentic flavors.
- **Use of social media:** Utilizing social media platforms to promote traditional cuisine engagingly and interactively. Visual content such as cooking videos, recipes, and culinary challenges can attract the attention of the younger generation.
- **Family Activity:** Inviting family members to cook traditional food together at home. This creates precious moments and strengthens family bonds while fostering a love for traditional cuisine.
- **Cooking Competition:** Organizing a cooking competition focused on traditional dishes. This activity can stimulate the interest of the younger generation to innovate with old recipes, while also appreciating the culinary heritage.
- **Stories and Myths:** Educating the younger generation about the history and myths behind traditional food. Understanding the cultural context of each dish can enhance their respect for that cuisine.

Maintaining a balance between innovation and authenticity in modernizing traditional recipes is an important challenge for culinary industry practitioners. Ways to achieve that balance:

WAYS TO ACHIEVE BALANCE	
Respecting Tradition	<ul style="list-style-type: none"> • Preservation of Traditional Techniques: It is important to continue respecting the cooking methods and techniques that have been passed down from generation to generation. This not only preserves the authenticity of the product but also gives a strong identity to the modernized recipe.
Relevant Innovation	<ul style="list-style-type: none"> • Use of Modern Ingredients: Integrating new, sustainable, and healthy ingredients can enhance the appeal of recipes. For example, making a healthy version of traditional cakes with natural sugar substitutes or using plant-based ingredients to create vegan alternatives. • Contemporary Touch: Adding modern elements, such as unique toppings to traditional foods, can attract the interest of young consumers. For example, martabak with matcha topping or fried rice with healthy ingredients like quinoa.
Technology and Marketing	<ul style="list-style-type: none"> • Modernization of the Production Process: Utilizing technology to enhance production efficiency and product quality is very important. This includes the use of digital marketing techniques to reach a wider audience. • Attractive Food Presentation: Changing the way food is presented through plating can enhance visual appeal and increase the product's market value.
Collaboration and Learning	<ul style="list-style-type: none"> • Community Cooperation: Collaboration among MSME actors can create synergy in developing innovative products while still rooted in tradition. Discussion and exchange of ideas among business actors can also enrich perspectives in creating new products.

The food and beverage (F&B) industry continue to grow rapidly, driven by technological innovations that bring significant changes in the way food is produced, processed, and distributed. Various cutting-edge technologies have been implemented to enhance the efficiency, quality, and safety of food products, making the processing more modern and effective. Technologies that can assist in the modernization of recipes in the culinary field:

1. **The Use of Automated Technology in Food Processing**
One of the biggest innovations in food processing is the implementation of automation technology. Automation systems allow the production process to run faster and more efficiently, reducing human errors, and improving product consistency. Robots and automated machines are now widely used in various stages of food processing, from cutting, and packaging, to quality inspection. For example, robotic technology has been used to cut and package products with high precision. Automatic machines can work continuously, reducing production time and increasing output. Moreover, the automatic control system allows for real-time monitoring of the production process, ensuring that each stage operates according to the established standards.
2. **Internet of Things (IoT) Technology for Monitoring and Control**
The Internet of Things (IoT) has brought revolutionary changes to the F&B industry by enabling connectivity and interaction between devices and production systems. In food processing, IoT sensors are used to monitor environmental conditions, such as temperature and humidity, which are crucial for maintaining product quality and safety. With IoT, data can be collected and analyzed in real time, providing useful insights for producers to optimize the production process. For example, IoT sensors can detect temperature changes in storage rooms and automatically adjust the

cooling system to prevent product damage. This not only increases energy efficiency but also reduces the risk of food contamination.

3. **Blockchain Technology for Transparency and Security**

Blockchain, a technology initially developed for digital currencies, is now being applied in the F&B industry to enhance transparency and security in the supply chain. With blockchain, every stage in the supply chain can be recorded and verified, from the source of raw materials to the final product that reaches the hands of consumers. The use of blockchain allows for accurate tracking of product origins, reducing the risk of fraud and increasing consumer trust. Consumers can scan the QR code on the product packaging to see complete information about the origin of the raw materials, the production process, and distribution. This technology also helps producers handle product recalls more quickly and efficiently.

4. **Artificial Intelligence (AI) in Food Processing**

Artificial Intelligence (AI) plays an important role in optimizing food processing. With advanced data analysis capabilities, AI can assist producers in forecasting market demand, managing inventory, and improving production efficiency. AI is also used in the development of new recipes and the improvement of product quality. AI algorithms can analyze data from consumer preferences and generate recipes that match market tastes. In addition, AI technology can be used for visual inspection of products, detecting defects or contamination that might be missed by the human eye.

5. **Innovative Packaging Technology**

Food packaging has also undergone significant innovations with the application of the latest technology. Active and intelligent packaging is now used to extend the shelf life of products and maintain their freshness. Active packaging can control the environmental conditions inside the packaging, such as reducing oxygen levels to prevent oxidation and product damage. Meanwhile, smart packaging is equipped with sensors that can monitor the condition of the product and provide information to consumers about its quality and freshness. For example, packaging with temperature sensors can indicate whether the product has been stored under the right conditions during distribution.

Technological innovations in food processing have brought significant changes to the F&B industry, enhancing efficiency, quality, and product safety. With the application of automation technology, IoT, blockchain, AI, and innovative packaging, food producers can meet the increasing market demands and maintain consumer trust. In the future, we can expect even more innovations that will continue to drive the development of the F&B industry toward a brighter and more sustainable future.

CONCLUSION

Culinary fusion is an increasingly popular trend, especially in adapting traditional recipes to better suit contemporary tastes. This concept involves the fusion of elements from various culinary traditions, creating unique and innovative dishes. Culinary fusion is defined as the process of combining various ingredients and cooking techniques from two or more different cultures. This not only includes the fusion of local and international cultures but also interlocal cultures. Culinary fusion is highly sought after by the millennial generation looking for new gastronomic experiences. They are attracted to the appealing presentation of dishes and innovative flavors. The "Instagrammable" appearance of the food and affordable prices are important factors in attracting their interest. Thus, fusion food not only offers a variety of flavors but also an appealing visual experience. Through culinary fusion, many traditional recipes are altered to create new variations. For example, Lamongan Soto can be prepared with the addition of seafood and salted egg to give it a more savory and luxurious taste. Additionally, modern cooking techniques such as molecular gastronomy are also used to create sambal with unique granules, enhancing the dish's appeal. Although culinary fusion offers many opportunities, there are challenges in maintaining the authenticity and identity of the food. The fusion of flavors from various culinary traditions requires a deep understanding

of the characteristics of each ingredient and cooking technique. The process of experimentation and research is key to creating successful fusion dishes without losing the essence of the original recipes. Culinary fusion plays an important role in transforming traditional recipes to be more relevant to contemporary tastes. By combining various elements from different culinary cultures, fusion food not only enriches the gastronomic experience but also opens up opportunities for chefs to innovate. This makes culinary fusion a bridge between tradition and modernity in the culinary world.

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