**Lasagna for Economic Developmentin KulonProgo Regency**

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**Abstract.** This research aimed to study the Lasagna formula substituted with Cork Fish meat. This study used 4D stages which includes defining; it was aimed at determining the recipe to be developed. Itwas intended to design a recipe that met the lasagna criteria. The development stagewas aiming at making recipes; thus, they werefeasible to be tried out. The try out was carried out through an expert judgment by UNY Lecturers in Culinary Arts. Next, the product was disseminated to the public who included30 UNY graduate students. The results are as follows: the percentage of aroma is 100%, taste 98.33%, texture 90%, and color100%. Furthermore, the fixed recipe was disseminated by empowering housewives and women in the productive age in the villages of Jogobayan, Banjararum, Kalibawang, KulonProgo, Yogyakarta.