

# Cheese Balls



## Ingredients:

100 grams of butter  
100 grams of Margarine  
¼ teaspoon salt  
1 Egg Yolk  
100 grams of Cheddar cheese, shredded, aerated  
100 grams of salt Cheese Biscuit, puree it  
175 grams of cake flour  
20 grams of cornstarch  
10 grams of milk powder  
½ teaspoon of baking powder  
50 grams of salt Cheese biscuit , crushed

## How to Make:

1. Beat butter, margarine, and salt 2 minutes. Add beaten egg yolks while average.
2. Enter the grated cheese and biscuits Stir. Add the flour, cornstarch, milk powder and baking powder as she sifted and mix evenly.
3. Round Dough. Roll over the biscuits until swathed average.
4. Oven with fire below 130 ° Celsius 30 minutes until cooked.

# Kastengel Potato Cheese



The materials / spices:

- 100 grams of cold unsalted butter
- 80 grams of margarine
- 1/2 teaspoon salt
- 1 egg
- 150 grams of Edam cheese
- 50 grams of powdered potatoes ready-made
- 260 grams of cake flour
- 1/2 teaspoon baking powder

Spreads:

- 2 egg yolks

Ingredients Topping:

- 4 tablespoons parmesan Eju

Processing Method:

1. Beat butter, margarine, and salt for 1 minute until it softer. Add the eggs. Whisk until blended.
  2. Enter Edam cheese. Stir well. Add potato powder, cake flour, and baking powder sifted and stirring until blended.
  3. Roll out the dough thin. Print like oval shape. Place on a baking sheet that has been spread thin with margarine.
  4. Rub the egg yolk. Sow with parmesan cheese.
  5. Oven it over 60 minutes with a fire under a temperature of 130 degrees Celsius until cooked.
- Untul 440 grams

Note: Sprinkle cheese immediately after yolk smeared, to be more attached

# Broccoli Mushroom



How to Make:

Prepare to taste broccoli, cut into pieces and marinate with salt water,

2 hioko soaked mushrooms to bloom and cut into pieces

soaked mushroom and cut into pieces

bean curd taste, soak and cut into pieces

3 cloves of garlic chopped

salt, pepper, sugar to taste

1 tablespoon oyster sauce

1 sendokmakan sago flour plus a little water

Saute garlic until fragrant, add mushrooms, bean curd, then season with salt, pepper, add the sugar and mix evenly.

inputs broccoli, stir briefly with a little water and oyster sauce, stir for a moment, turn off the heat and serve.

# JAPANESE ROLL CAKE



## **A material (to make the motif):**

2 pieces of egg white  
20 grams of sugar  
20 grams of cornstarch  
20 grams of wheat flour

## **Material B:**

6 egg yolks  
60 grams of sugar  
65 cc of oil  
100 cc of liquid milk  
125 grams of wheat flour  
½ tsp vanilla

## **Material C:**

4 egg white grains  
40 grams of sugar  
25 gr cornstarch

**Filling:**

Strawberry jam or other filling to taste

**How to make it:**

**Material A (motif):**

Beat the egg white until fluffy and enter the sugar while continuing to be shaken, cornstarch and flour last enter. Give color Put it in a plastic triangle. Spray a baking paper establish motive above size 35 x 25 cm. Under fire oven with a temperature of 180 degrees Celsius 4 minutes and Lift.

**Material B:**

Whisk egg yolks and sugar until white and thick then add the oil and liquid milk little by little with a low speed and insert while in sifted flour, beat until thick.

**Material C:**

Beat the egg whites until fluffy and enter the sugar little by little. Enter cornstarch, whisk until stiff.

Put the mixture into raw materials B C gradually and stir well.

Pour batter into baking pan that has been given motif slowly, tap the pan to allow air to exit.

Oven for 20 minutes at a temperature of 180 Celsius.

Spread with filling and then roll and condense.

# CRONUT



## Ingredients:

500 grams of flour  
65 grams sugar  
1.5 teaspoons (10 grams) of salt  
1.5 teaspoons (20 grams) of butter that has been soft  
350 ml of water  
120 ml of milk  
1 tablespoon (11 grams) instant yeast  
230 grams unsalted butter, room temperature  
1.2 liters of grapeseed oil

## Complement:

200 grams of sugar  
2 tablespoons of cinnamon powder  
vanilla cream  
Glaze (a mixture of powdered sugar and water)

How to make:

### *1. Whisk batter*

Combine flour, sugar, salt, and butter that has been softened with a paddle mixer. Separately, a mixture of warm water and milk. Add yeast, whipped with a whisk, leave for 5 minutes until frothy. Then, pour the milk mixture into the flour mixture and beat until blended. Scratching the outskirts of the mixer bowl and beat again for 1 minute until no dry ingredients remain.

### *2 Let it rise*

Shape the dough into a large ball, place it in a basin that has been spread with oil, then cover with a damp cloth. Let rise until doubled, about 45 minutes. Once inflated, at-o'clock dough until flat and insert it into the refrigerator for an hour.

### *3. Wrap the butter with the dough*

Place the unsalted butter in between two sheets of baking paper and milled with a rolling pin. Shape into a square the size of 20x20 cm. Separately, grind the dough with a rolling pin on a floured surface and cut has a square shape the size of 30x30 cm. Place the butter in the top of the dough with butter angle facing side of the dough. Fold the dough like an envelope to wrap butter and close the edges.

### *6. milling, folding, and refrigerate*

Milled dough into a rectangle the size of 50x20 cm. With the brush, clean the rest of the flour and fold the dough three (right side folded towards the middle, left side folded cover folds right before). Wrap with plastic wrap and put into the refrigerator for an hour. Repeat this process 2 times.

### *7 Print the form of a donut*

Once the dough is finished cooled, milled flour sprinkled on the surface and shape into a rectangle the size of 15x45 cm. Then, cut into a square size of 15x15 cm and stacks of three. Milled into a rectangle the size of 15x20 cm. With a donut mold, cut into 12 pieces and place it on a baking sheet lined with baking paper. Cover with plastic wrap and let rise until dough indirect bounce when pressed, or about 30 minutes.

### *8 Fried*

Heat the oil in a large saucepan until a temperature of 180 C. Fry donuts about 1.5 minutes and circled the occasional donut until the entire surface is golden brown. Drain with paper towels to absorb oil. While warm, roll them in a mixture cronut sugar and cinnamon powder. With long lead piping bag and small, 'inject' vanilla cream in the middle layer cronut. Give cronut glaze over.

# Fried Egg Pudding



## **Yellow pudding**

### *Ingredients:*

500 ml of water

½ pack of orange jelly

orange dye

60 grams of sugar

### *How to make:*

Boil all ingredients, printed in the mold, after hardened remove from molds and store in cup short.

## **White Pudding**

750 ml of milk

1 packet of jelly

80 g sugar

### *How to make:*

Bring to a boil, pour in a cup brisi yellow pudding, pudding cool and ready to be enjoyed.



# Baked Macaroni



## Ingredients:

1 packet of macaroni, simmer until soft (add a little oil tips)  
1 can of corned beef, mashed  
3 pieces of smoked beef, cut into squares  
1 egg  
± liquid milk 300ml  
Salt, pepper, sugar, nutmeg (grated)  
2 cloves of garlic  
Half the onion cut into squares  
cheese

## How to make:

- Saute garlic and onions
- Put the corned beef and smoked beef
- Add the macaroni and milk
- Then put the spices (salt, pepper, sugar, grated nutmeg) and stir well
- Put the eggs and stir well, wait a moment and lift
- Pour into pan that has been given aluminum foil
- Give the grated cheese on top and bake yellowing hinga

Good luck, healthy snacks for your son or daughter.

# Jicama Spring Rolls



## Ingredients:

- Skin spring rolls taste
- Bengkoang sliced lengthwise like matchsticks
- Carrots sliced lengthwise like matchsticks
- Few small shrimp sliced
- Shredded chicken broth that has been made
- Salt, sugar, pepper
- Garlic

## How to make:

- Saute onions and shrimp and chicken entries, stir
- Put carrots and benkuang give seasoning, stir well
- Give a little water and let stand for a moment, then Lift off
- Once cool wrap with spring roll skin
- then fry

So Simple isn't it ? Good luck Try :D

# Iced Sweet Tea Jelly



## Ingredients:

4 pckg teabag  
1250 ml of boiling water  
10gr jelly  
50gr sugar

## How to make:

1. Brewed 4bks 1 teabag mendiidh plus 1250 ml of water, then cover and refrigerate.
2. Prepare 10 grams Jelly and 50 grams of sugar, and cook with 500 ml of tea that have been made earlier to the boil. Pour in pan and let cool.
3. Once cool, grated with a grater so that it resembles a large hollow cendol, then set aside.
4. The rest of the tea that you created earlier sugar add about 3 tablespoons and mix
5. Then add jelly that is shaped like cendol earlier and add ice cubes to cool and delicious.

# Flower Peach Pudding



- Prepare the mold notched curves like a flower -

Ingredients A:

1 can peaches, reserving his

250 ml of water peaches

250 ml of water

40 grams of sugar

4 g of agar

4 grams of jelly

Material B:

700 ml water

1 can sweetened condensed milk

1 packet of jelly

5 grams of jelly

1 egg yolk

1/4 tsp almond essence

How to:

A.

1 Cut the peaches, then stacking on each curve of the pan

2 Mix all ingredients and cook until boiling

3 Pour a little into the pan so that the peach is locked after a hard heat and pour the rest back, then chill

B.

Cook ingredients B, except egg yolk and almond essential to the boil, turn off the heat beat egg yolks and mix with a little batter and stir well, then input into the dough and bring to a boil again, turn off the heat

input essentials almonds, stir well, pour over the clear custard, cool it.