

# RAW NOODLE



PT MANUNGGA PERKASA

## Ingredient :

1. Wheat flour KANTIL	1000 gr
2. Salt	25 gr
3. Alkaline : Na <sub>2</sub> CO <sub>3</sub> a	0,25 gr
4. Alkaline : K <sub>2</sub> CO <sub>3</sub>	0,25gr
5. STPP	0,5 gr
6. Water	330 gr



## Instructions:

1. Weigh the ingredients according to their respective weights accurately.
2. Add the salt and alkaline solution into the wheat flour gradually while stirring for 7 minutes.
3. Take the dough and let it rest for 10 minutes.
4. Roll out the dough using a noodle machine until thin, then cut it lengthwise to form noodles.
5. Chicken noodles are ready to be cooked.

**RECOMMENDED  
FLOUR THAT CAN  
BE USED**

**Cita Rasa Pangan Berkualitas**

