

HOTTEOK (KOREAN PANCAKE)



PT MANUNGAL PERKASA

DOUGH INGREDIENTS:

• KANTIL Flour	250 gr
• Glutinous Rice flour	180 gr
• Granulated Sugar	30 gr
• Salt	4 gr
• Instant Yeast	4 gr
• Evaporated Milk	250 gr
• Vegetable Oil	50 gr



DOUGH INGREDIENTS :

• Brown Sugar	125 gr
• Cinnamon Powder	0,75 gr
• Roasted Almonds	100 gr

HOW TO MAKE:

1. Mix all-purpose flour, glutinous rice flour, granulated sugar, salt, and instant yeast until well combined. Add evaporated milk and vegetable oil into the mixture. Stir until the dough is smooth and mixed.
2. Weigh the dough into 60-gram portions and shape them into balls. Let the dough balls rest for 10 minutes before adding the filling.
3. After resting, fill each dough ball with desired filling according to preference. Goreng di atas api sedang sampai kecoklatan.
4. Fry the filled dough balls over medium heat until they turn golden brown.
5. Serve the snacks while they are still warm.

Yield: 12 pieces

RECOMMENDATIONS
FOR FLOUR THAT
CAN BE USED

Cita Rasa Pangan Berkualitas

