

SATE NUGGET NOODLES



PT MANUNGGA PERKASA

INSTANT NOODLES INGREDIENTS :

• ASTER Flour	500 gr
• Salt	7.5 gr
• Na ₂ CO ₃	0.5 gr
• K ₂ CO ₃	0.5 gr
• STPP	0.5 gr
• CMC	1.5 gr
• Tartrazine	0.01 gr

TOPPING INGREDIENTS

• Tomato Sauce	3 tbsp
• Chili Sauce	2 tbsp
• Sweet Soy Sauce	1 tbsp
• Honey	1 tbsp
• Liquid margarine	3 tbsp

NOODLES NUGGET INGREDIENTS :

• Instant Noodles	70 gr
• Minced Chicken Meat	100 gr
• Sago Flour	50 gr
• Eggs	3 pcs
• Minced Garlic	3 cloves
• Coriander Powder	1/2 tsp
• Ground Pepper	as needed
• Powdered Broth	as needed
• Sugar	as needed



HOW TO MAKE NOODLES :

1. Dissolve tartrazine in water, add CMC and stir until well combined. Dissolve salt, Na₂CO₃, K₂CO₃, and STPP in the CMC solution and stir until well mixed.
2. Pour wheat flour into a mixing bowl, then gradually add the salt solution while stirring at medium speed for 2 minutes. Scrape the sides, then mix again at medium speed for 5 minutes. Transfer the dough into a plastic bag.
3. Roll out the dough using a noodle machine until it reaches a thickness of roll gap 12. Cut the dough into noodle shapes and wave shapes, steam, weigh the noodles to 75 gr, fold in half, and place in a noodle mold.
4. Fry in oil at 150°C for 90 seconds using a deep fryer. Cool and ready to use.

HOW TO MAKE NUGGET NOODLES :

1. Boil instant noodles for about 3 minutes, then drain.
2. Combine all ingredients and mix well. Pour into a heat-resistant container or baking pan greased with a little oil. Flatten.
3. Heat the steamer over medium heat. Steam the mixture for 30 minutes until cooked. Remove, cool, and cut into pieces.
4. Skewer the nugget pieces with skewers or ice cream sticks (as desired). Brush the nuggets with the topping sauce. Grill in a non-stick frying pan, flipping occasionally, until golden brown.
5. Remove and serve.

Yields: ± 20 skewers.

RECOMMENDATIONS
FOR FLOUR THAT
CAN BE USED

Cita Rasa Pangan Berkualitas

