

WATER DOUGH :

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| • SOKA wheat flour | 120 gr |
| • Granulated sugar | 20 gr |
| • Water | 50 gr |
| • Unsalted Butter | 45 gr |

OIL DOUGH :

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| • SOKA wheat flour | 100 gr |
| • Unsalted butter | 55 gr |
| • Food coloring | as needed |

TOPPING :

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| • Egg yolk | as needed |
| • Sesame seeds | as needed |

FILLING :

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| • Chocolate Filling | as needed |
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HOW TO MAKE:

1. Mix all the water dough ingredients and knead for about 15 minutes.
2. Cover the dough with plastic wrap and let it rest for 30 minutes.
3. Combine all the oil dough ingredients and add a bit of food coloring.
4. Divide both the oil dough and water dough into 15 equal portions, then shape each into a ball.
5. Cover the dough balls with plastic wrap to keep them moist.
6. Take one ball of water dough, flatten it, and place a ball of oil dough inside.
7. Shape it into a ball, pinching the edges to seal.
8. Take one dough ball, flatten it lengthwise with a rolling pin.
9. Roll it up and cover with plastic wrap, then let it rest for 20 minutes.
10. Flatten the dough again with the rolling pin, then roll it up once more.
11. Fill with chocolate filling and seal the dough.
12. Flatten the dough and make slits on the sides with a knife to create petal-like shapes.
13. Brush with egg yolk and sprinkle with sesame seeds.
14. Bake for 30 minutes.

This recipe makes 15 pieces

**FLOUR
RECOMMENDATION**

Cita Rasa Pangan Berkualitas

