

## INGREDIENST :

### A. PIA DOUGH

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| • DAHLIA wheat flour  | 200 grams |
| • White butter or oil | 60 grams  |
| • Granulated sugar    | 24 grams  |
| • Water               | 85 grams  |

### B. PIA FLAKY DOUGH

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|-----------------------|-----------|
| • DAHLIA wheat flour  | 150 grams |
| • White butter or oil | 70 grams  |
| • Food coloring       | as needed |

### C. FILLING

- |                     |           |
|---------------------|-----------|
| • Mung bean filling | as needed |
|---------------------|-----------|



## HOW TO MAKE :

1. Combine all the dough ingredients and mix until well blended.
2. Cover the dough with plastic wrap and let it rest for 30 minutes.
3. Divide the dough into 11 portions, each weighing 33 grams, shape them into balls, and set aside.
4. Mix all the flaky dough ingredients together.
5. Divide the flaky dough into 4 portions, each weighing 36 grams. Color each portion red, green, blue, and yellow.
6. Then, divide each colored dough portion into 11 pieces, shape them into balls, and set aside.
7. Take one dough ball, flatten it, fill it with a flaky dough ball, and reshape it into a ball (repeat this step for each color until all dough is used).
8. Press or roll the dough out lengthwise, then roll it up.
9. Cut the rolled dough into two parts.
10. Flatten the dough, fill it with the mung bean filling, seal it, and reshape it into a ball.
11. Place in the oven at 170°C (338°F) for 35 minutes until fully baked.
12. Remove from the oven and serve.

**Makes 6 pieces**

**FLOUR  
RECOMMENDATION**

**Cita Rasa Pangan Berkualitas**

