

NASTAR DOUGH INGREDIENTS :

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| • RAFHLESIA Flour | 100 gr |
| • Margarine | 100 gr |
| • Egg Yolks | 30 gr |
| • Cornstarch | 10 gr |
| • Edam Cheese | 80 gr |
| • Egg Yolk (beaten, for brushing) | 15 gr |

APPEL FILLING INGREDIENTS :

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| • Margarine | 30 gr |
| • Malang Apples (diced) | 3 pcs |
| • Raisins | 20 gr |
| • Granulated Sugar | 65 gr |
| • Cornstarch | 10 gr |
| • Ground Cinnamon | 5 gr |
| • Water (to dissolve cornstarch) | 10 gr |
| • Lemon Juice | 10 gr |



CRUMBEL MIXTURE INGREDIENTS:

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| • Margarine | 50 gr |
| • Granulated Sugar | 50 gr |
| • Wheat Flour | 100 gr |
| • Ground Cinnamon | 5 gr |

How to make:

Crumble Mixture: Combine all the ingredients and mix until the mixture is crumbly.

Apple Filling:

1. Cook the granulated sugar until it caramelizes.
2. Add the margarine and mix well. Add the remaining ingredients except for the cornstarch, and mix well. Add the cornstarch, stir until it thickens, then remove from heat and let it cool.

Nastar Dough:

1. Beat the margarine until soft. Add the egg yolks and mix until well combined.
2. Add the all-purpose flour, cornstarch, and Edam cheese, and mix well.
3. Take 2 teaspoons of the dough, shape it into a ball. Flatten it and press the center with your thumb.
4. Brush the dough with the beaten egg yolk. Sprinkle the surface with crumble. Arrange on a baking tray. Place the apple filling on top of the dough.
5. Bake in an oven at 180°C until cooked.

Yield: 60 pieces.

**RECOMMENDATIONS
FOR FLOUR THAT
CAN BE USED**

Cita Rasa Pangan Berkualitas

