



## NASTAR DOUGH INGREDIENTS :

• <b>RAFHLESLIA</b> 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 :

• 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:

• 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**

