

Instant Noodle Pie with Cheddar Cheese



PT MANUNGGAL PERKASA

INSTANT NOODLE INGREDIENTS:

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| • ASTER flour | 500 gr |
| • Salt | 7,5 gr |
| • Soda ash | 1 gr |
| • STTP | 0,5 gr |
| • CMC | 1,5 gr |
| • Tartrazine | 0,01 gr |

PIE CRUST INGREDIENTS:

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| • RAFLESIA flour | 160 gr |
| • Salt | 1 tsp |
| • Granulated sugar | 1 tsp |
| • Margarine | 125 gr |
| • Water | 50 gr |

FILLING INGREDIENTS:

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| • Instant noodles, boiled until soft | 250 gr |
| • Ground meat | 150 gr |
| • Onion, chopped | 1 piece |
| • Egg, beaten | 1 piece |
| • Liquid milk | 350 ml |
| • Ground pepper | ½ tsp |
| • Ground nutmeg | ½ tsp |
| • Sugar, salt | to taste |
| • Spinach, cleaned and chopped | 1 bunch |
| • Cheddar cheese, grated | 100 gr |
| • Margarine | 1 tbsp |



HOW TO MAKE INSTANT NOODLE:

1. Dissolve tartrazine in water, then add CMC and mix until smooth. Dissolve salt, soda ash, and STPP in the CMC solution and mix well.
2. Pour the flour into a mixer bowl, then gradually add the salt solution while mixing at medium speed for 2 minutes. Scrape the sides and mix again at medium speed for 5 minutes. Place the dough in a plastic bag.
3. Roll out the dough with a noodle machine to a thickness of 12 mm. Cut into noodle shapes with waves, steam, weigh 75 g, fold in half, and place in a noodle mold.
4. Deep fry in oil at 150 °C for 90 seconds. Cool and set aside.

HOW TO MAKE PIE:

1. Heat margarine, sauté onions and ground meat until the meat is crumbly. Remove and set aside.
2. Combine the egg, liquid milk, pepper, nutmeg, sugar, and salt. Mix well.
3. Add the instant noodles, sautéed meat, spinach, and cheese. Pour into the pie crust, and sprinkle grated cheddar cheese on top.
4. Bake again until cooked through for 25 minutes. Remove and serve.

Yields 8 pieces.

HOW TO MAKE PIE CRUST:

1. Mix all crust ingredients until smooth, then let rest in the refrigerator for 1 hour.
2. Roll out the dough and cut into pie molds. Prick the base with a fork and bake in an oven at 150 °C until half-cooked. Remove from oven.

**RECOMENDATIONS
FOR FLOUR THAT
CAN BE USED**

Cita Rasa Pangan Berkualitas

