

DAHLIA CHEESE TONGUE SHALLOTE



PT MANUNGAL PERKASA

INGRIDIENTS :

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|------------------------------|-----------|
| • DAHLIA Wheat Flour | 225 gr |
| • Margarine | 25 gr |
| • Cornstarch | 15 gr |
| • Egg | 1 piece |
| • Shallots, finely minced | 3 pieces |
| • Instant thick coconut milk | 5 ml |
| • Salt | 1 tsp |
| • Parmesan cheese | 50 gr |
| • Oil, for frying | as needed |

TOPPING INGREDIENTS :

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|----------------------------|-------|
| • Cornstarch | 50 gr |
| • Grated Cheddar cheese | 50 gr |
| • Cooking oil for brushing | 25 ml |



How to Make :

1. Mix all the ingredients thoroughly. Roll the dough using a pasta roller to a thickness of no. 9 (the thickest is no. 1). Let it rest for 10 minutes.
2. Arrange the dough into sheets of 25 x 25 cm in size.
3. Lightly brush the surface with cooking oil, sift cornstarch over the sheet, and spread it evenly.
4. Sprinkle grated cheddar cheese across the entire surface and roll the sheet tightly.
5. Cut the roll diagonally and press the middle of each piece.
6. Fry in preheated oil until fully cooked and crispy.

Yield: 375 grams

**FLOUR
RECOMMENDATION**

Cita Rasa Pangan Berkualitas

