

Ingredients:

• Rafflesia Wheat Flour	35 grams
• Cornstarch	40 grams
• Egg Yolks	3 pcs
• Orange Jam	1 tbsp
• Egg Whites	3 pcs
• Granulated Sugar	50 grams
• Chocolate Paste	5 drops
• Orange Essence	5 drops



HOW TO MAKE:

1. Beat the egg yolks until pale and fluffy, then add the orange jam and mix well. Set aside.
2. Whip the egg whites and granulated sugar until stiff peaks form.
3. Add the cornstarch gradually while sifting, and mix until well combined.
4. Add the egg yolks to the mixture and stir until incorporated.
5. Add the wheat flour gradually while sifting, and mix thoroughly.
6. Take 3 tablespoons of the batter, add the chocolate paste, and mix well. Transfer this mixture to a piping bag. For the remaining batter, add the orange essence, mix well, and transfer it to a separate piping bag.
7. Pipe round shapes of the white batter onto a silpat mat. Pipe small dots of the chocolate batter on top, then use a toothpick to create a marble pattern.
8. Bake for 10 minutes at 180°C (356°F). Lower the temperature to 140°C (284°F) and bake for an additional 45 minutes until dry..

Yield: 100 grams

Pj/Mkt

**FLOUR
RECOMMENDATION**

Cita Rasa Pangan Berkualitas

