

LOTUS FLOWER COOKIES FILLED WITH MUNG BEAN



PT MANUNGGAL PERKASA

Filling Ingredients :

- Mung beans 500 gr
- Granulated sugar 300 gr
- Pandan Leaves as needed

Dough Ingredients :

- Melati wheat flour 1000 gr
- Water 450 ml
- Butter 400 gr
- Eggs 2 pcs
- Salt 2 tsp
- Granulated Sugar 300 gr
- Custard Powder 150 gr
- Powdered Milk 150 gr
- Oil for frying as needed



How to Make :

1. Filling : Steam the mung beans until cooked, then remove from heat. Cook in a pan with mung beans, sugar, and pandan leaves until it thickens (*like the filling for onde-onde*). Remove from heat and let the steam dissipate. Shape the mixture into marble-sized balls, then set aside.
2. Dough (Skin) : Mix the flour, custard powder, salt, sugar, and powdered milk until well combined. Add the eggs and gradually pour in the water while kneading until the dough is smooth and elastic.
3. Roll out the dough with a rolling pin, spread the butter evenly on top, and fold it over to encase the butter. Chill the dough in the freezer for 15 minutes. Take it out, roll it flat again, and fold the dough 4 times to create layers.
4. Roll out the layered dough and cut it into circles. Place the mung bean filling on top of each circle and wrap it, ensuring the filling is fully enclosed. Chill in the refrigerator for 15 minutes.
5. Slice the wrapped dough to resemble flower petals, but do not cut through completely.
6. Heat the oil and fry the cookies until they are golden brown and cooked through. Remove from the oil and drain.
7. Serve

Yield : 30 pieces

Pj/MKT

**FLOUR
RECOMMENDATION :**

Cita Rasa Pangan Berkualitas

