

# LOTUS FLOWER COOKIES FILLED WITH MUNG BEAN



PT MANUNGGA 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

