

STEAMED KAYA BREAD



PT MANUNGGAL PERKASA

BREAD INGREDIENTS :

- **ASTER** Wheat Flour 500 gr
- Vegetable Oil 100 ml
- Granulated Sugar 125 gr
- Water 200 ml
- Yeast 5 gr

KAYA JAM INGREDIENTS :

- Egg Yolks 5 pcs
- Thick Coconut Milk 600 ml
- **DAHLIA** Wheat Flour 15 gr (1 ½ tbsp)
- 4. Cornstarch 1 tbsp
- 5. Granulated Sugar 250 gr
- 6. Pandan Leaves As needed
- 7. Vanilla As needed
- 8. Yellow Food Coloring As needed



HOW TO MAKE :

1. **Bread:** Mix all the bread ingredients together, knead until smooth and elastic. Divide the dough into 3 portions, shape into balls, roll out, and then roll them into long cylinders. Place them on parchment paper, cover with a damp cloth, and let them rise for about 1 hour.
2. Steam for 20 minutes (it's best to preheat the steamer and cover the lid with a clean cloth to prevent water from dripping onto the dough). Remove from the steamer, let it cool, then cut into pieces and fill with kaya jam.
3. **Kaya Jam:** Mix all the kaya jam ingredients until the sugar dissolves, then strain. Cook over low heat while stirring until it boils and thickens.
4. The steamed bread is ready to be served with kaya jam.

Yield: 10 pieces.

**RECOMMENDATIONS
FOR FLOUR THAT
CAN BE USED**

Cita Rasa Pangan Berkualitas

