

BANANA MILK CRISPY



PT MANUNGGAL PERKASA

Puff Pastry Ingredients :

• KANTIL Flour	1000 gr
• Granulated Sugar	30 gr
• Eggs	100 gr
• Salt	20 gr
• Margarine	40 gr
• Cold Water	400 gr
• Korsvet	650 gr



Vla (Custard) Ingredients :

• Egg Yolks	15 gr
• Granulated Sugar	35 gr
• Vanilla	5 gr
• Sweetened Condensed Milk	100 gr
• Liquid Milk	100 ml
• Custard Powder	20 gr

Filling Ingredients :

• Bananas	4 (cut into small pieces)
• Chocolate Chips	50 gr
• Raisins	50 gr
• Grated Cheese	As needed

How to make:

1. Mix KANTIL wheat flour, granulated sugar, eggs, margarine, and salt, and stir well.
2. Add the cold water and mix until the dough is smooth. Let the dough rest for 15 minutes, covered with plastic wrap.
3. Roll out the dough into a square shape, then place 2/3 of the korsvet on the dough. Fold 1/3 of the dough over the korsvet. Let it rest for 15 minutes.
4. Roll the dough again into a square shape and fold it like in step 3. Repeat this process two more times, resting the dough for 10 minutes after each fold.
5. Roll the dough to a thickness of 2.5 mm.
6. Place it onto the mold, then add pieces of banana, chocolate chips, and raisins.
7. Add the vla (custard) but don't overfill, then sprinkle grated cheese on top.
8. Bake in the oven at 180°C (top and bottom heat) for 30 minutes.
9. Let it cool down a little, then remove from the mold.

How to make For the Vla (Custard):

1. Whisk the egg yolks, then add granulated sugar, vanilla, and sweetened condensed milk, and mix well.
2. Add the liquid milk and custard powder, and stir until smooth.

Yields approximately 16 pieces.

RECOMMENDATIONS
FOR FLOUR THAT
CAN BE USED

Cita Rasa Pangan Berkualitas

