

Crispy Almond Cheese Velvet



PT MANUNGAL PERKASA

INGREDIENTS:

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| • RAFLESIA flour | 90 gr |
| • Egg whites | 140 gr |
| • Melted butter | 100 gr |
| • Powdered sugar | 100 gr |
| • Salt | ½ tsp |
| • Vanilla pasta | ¼ tsp |
| • Beet powder | 10 gr |
| • Red velvet paste | as needed |
| • Grated cheese | as needed |
| • Almond slice | as needed |



HOW TO MAKE:

1. Whisk the egg whites, powdered sugar, and salt until stiff and fluffy.
2. Sift the **RAFLESIA** wheat flour and beet powder, then gradually fold them into the whipped egg whites in 3 stages, mixing well at each stage.
3. Add the melted butter and mix well.
4. Take 1 teaspoon of the batter, place it on a baking mat, and shape it into a circle using the back of a spoon
5. Add almond slices and grated cheese on top.
6. Bake for 20 minutes at 125°C until evenly cooked.
7. Ready to serve.

Yields 150 grams.

**RECOMENDATIONS
FOR FLOUR THAT
CAN BE USED**

Cita Rasa Pangan Berkualitas

