

Crispy Almond Cheese Velvet



PT MANUNGGAL PERKASA

INGREDIENTS:

• 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

