

Sausage Sempol



PT MANUNGGAL PERKASA

Ingredients:

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| 1. BAKUNG wheat flour | 200 g |
| 2. Tapioca flour | 200 g |
| 3. Water | 600 ml |
| 4. Salt | 8 g |
| 5. Ground pepper | 5 g |
| 6. Stock powder | 10 g |
| 7. Sausages | 10 pieces |
| 8. Spring onions | 20 g |
| 9. Egg | 1 piece |
| 10. Flavor enhancer | 5 g |
| 11. Cooking oil | 10 ml |



How to Make :

1. Add water, spring onions, salt, ground pepper, stock powder, and flavor enhancer to a pot.
2. Cook over low heat until it boils.
3. Add wheat flour and stir until smooth. Turn off the heat and remove the dough from the pot.
4. Let the dough cool slightly, then add tapioca flour and mix well.
5. Cut the sausages and skewer them with sticks.
6. Wrap the dough around the sausage, shaping it like a chicken drumstick.
7. Boil water and add 1 tbsp of cooking oil.
8. Put the shaped dough into the boiling water.
9. Remove and drain once cooked.
10. Beat the egg and mix it with a flavor enhancer, then dip the boiled sausage dough into the egg mixture.
11. Fry until golden brown.
12. Remove and drain.

Yields: 15 pieces.

**Recommended flour
to use**

Cita Rasa Pangan Berkualitas

