

Outer Dough Ingredients :

SOKA Wheat Flour	500 grams
Salt	5 grams
Granulated Sugar	150 grams
Margarine	50 grams
Cooking Oil	50 grams
Emulsifiere	12,5 grams
Water	175 ml

Inner Dough Ingredients :

SOKA Wheat Flour	300 grams
Vegetable Oil	150 grams

Mung Bean Filling Ingredients :

Peeled mung beans	500 grams
Granulated Sugar	300 grams
Water	100 grams
Salt	5 grams
Cooking Oil	100 grams
Cornstarch	50 grams



How To Make :

1. Filling: Steam the mung beans until soft, then mash until smooth using a rolling machine or by pounding.
2. Mix the mashed mung beans with water, cornstarch, sugar, and salt. Cook over medium heat while stirring until thickened.
3. Lower the heat, add the cooking oil, and continue stirring until the mixture is smooth and elastic. Set aside to cool; the filling is ready.
4. Outer Dough: Mix all outer dough ingredients and knead until half smooth. Set aside.
5. Inner Dough: Mix the flour and vegetable oil until evenly combined. Set aside.
6. Divide the outer dough into 10-gram portions and the inner dough into 5-gram portions.
7. Flatten each outer dough portion, place one inner dough portion in the center, and fold like an envelope.
8. Soak the wrapped dough balls in cooking oil.
9. Take one dough ball, flatten it, and add 15 grams of mung bean filling in the center.
10. Arrange on a baking tray and bake at 200°C (392°F) until fully cooked and golden brown.

Yield: Makes 75 pieces

**FLOUR
RECOMENDATION**

Cita Rasa Pangan Berkualitas

