Arem-Arem with White Bread

PT MANUNGGAL PERKASA

MAIN MIXTURE INGREDIENTS:

•	White bread (crust removed, shredded)	10 slices
•	Coconut milk (from ¼ coconut)	250 ml
•	Salt	½ tsp
•	Eggs (lightly beaten)	2 pcs
•	Banana leaves for wrapping	as needed

WHITE BREAD DOUGH INGREDIENTS:

•	**KANTIL** flour	500 gr
•	Granulated sugar	35 gr
•	Instant yeast	5 gr
•	Milk powder	15 gr
•	White shortening	25 gr
•	Salt	7 gr
•	Bread improver	5 gr
•	Water	250 gr

EGG WRAPPER INGREDIENTS:

•	Eggs (lightly beaten)	2 pcs
•	Salt	¼ tsp
•	Cooking oil	1 tbs

FILLING INGREDIENTS:

•	Ground meat	200 gr
•	Grated carrot	100 gr
•	Bay leaves	2 pce
•	Salt	1 tsp
•	Oil for sautéing	2 tbs

SPICE PASTE INGREDIENTS:

•	Shallots	7 pcs
•	Garlic	5 cloves
•	Candlenuts (toasted)	3 pcs
•	White pepper	¼ tsp

HOW TO MAKE:

1. Bread Dough: Mix all ingredients except white shortening and salt. Knead until half-smooth. Then add salt and shortening, knead until smooth and elastic.

2. Divide dough into 225 grams portions, round each, and rest for 10 minutes.

3. Flatten each ball, roll up, and place into a sandwich loaf pan (31 x 12 x 12 cm), 4 rolls per pan.

4. Let rise until fully proofed, then bake at 220°C until cooked.

5. Let cool. Once cooled, slice the bread, remove the crusts, and shred. Set aside.

6. Egg Wrapper: Mix the wrapper ingredients. Make thin crepes in a small nonstick pan. Set aside.

7. Main Mixture: Combine shredded bread, coconut milk, and salt. Cook over low heat until it clumps together. Remove from heat, let cool slightly, then add the beaten eggs and mix well.

8. Filling: Heat oil, sauté the spice paste, bay leaves, and crushed galangal until fragrant. Add ground meat, stir until it changes color. Add grated carrot and salt, cook until done.

9. Assembly: Take a piece of banana leaf, line it with a crepe, spoon the bread mixture over it, add the filling, and roll up tightly.

10. Wrap the roll with the banana leaf, secure with a toothpick or skewer. Steam for 15 minutes until cooked through.

Yields 15 pieces.

RECOMENDATIONS FOR FLOUR THAT CAN BE USED

Cita Rasa Pangan Berkualitas

KANTIL