



Ingredients:

• DAHLIA Flour	200 gr
• Tapioca Flour	300 gr
• Salt	25 gr
• Onion Powder	10 gr
• Flavor Enhancer	1 tsp
• Water	660 gr
• Baking Soda	1 gr



Filling Ingredients:

• Fish Floss	as needed
• Cooking Oil	as needed
• Dipping Sauce	as needed

How to Make :

1. Dissolve the salt, onion powder, flavor enhancer, and baking soda in water until fully dissolved.
2. Pour the mixture into a bowl containing wheat flour and tapioca flour. Mix well until combined, then strain the batter.
3. Take some of the batter and cook it like a crepe on a non-stick pan (about 18 cm in diameter).
4. Remove from the pan and place on a cutting board. Add fish floss as filling and roll it up. Seal the edge using a bit of the batter as glue. Repeat until all batter is used.
5. Deep-fry in preheated oil until the rolls puff up.
6. Remove from oil and drain excess oil.

Yield: Approximately 60 pieces

**RECOMMENDATIONS
FOR FLOUR THAT
CAN BE USED**

Cita Rasa Pangan Berkualitas

