

MAIN DOUGH INGREDIENTS :

MELATI Flour	50 g
Tapioca Flour	100 g
Granulated Sugar	300 g
Thick Coconut Milk (cooked)	375 cc
Egg Yolk	200 g
Egg Whites	200 g
Salt	5 g
Melted Margarine	100 g
Kaffir Lime Leaves	As needed
Yellow Food Coloring	As needed
Vanilla Essence	As needed



STARTER DOUGH INGREDIENTS:

MELATI Flour	150 g
Instant Yeast	5 g
Water	150 cc
Granulated Sugar	25 g

HOW TO MAKE :

1. Starter Dough: Mix the wheat flour, sugar, yeast, and water until well combined. Let it ferment for 1 hour.
2. Bika Ambon Batter: Beat the egg yolks, egg whites, sugar, vanilla, and salt until thick and pale.
3. Combine the starter dough with half of the coconut milk, then add the wheat flour using low speed.
4. While mixing, gradually add the beaten egg mixture and the remaining coconut milk. Mix at low speed or use a single beater on the mixer. Then switch to medium speed and mix until the batter is smooth and well incorporated.
5. Add the melted margarine and yellow food coloring. Mix until evenly blended.
6. Let the batter ferment for 3 hours.
7. Strain the batter and pour it into preheated bika ambon molds that have been greased with margarine.
8. Bake over low heat on the stove with the lid open until small bubbles form. Then cover the pan to cook the top part of the bika ambon.
9. Remove from heat once cooked and serve.

Yields 28 pieces

**RECOMMENDATIONS
FOR FLOUR THAT
CAN BE USED**

Cita Rasa Pangan Berkualitas

