

Triangle Corn and Mayonnaise Risoles



PT MANUNGAL PERKASA

STEAMED BROWNIES INGREDIENTS:

• DAHLIA flour	170 gr
• Sago flour	30 gr
• Egg	1 pce
• Egg yolk	1 pce
• Salt	¼ tsp
• Liquid milk	450 ml
• Margarine (melted)	1 tbs
• Oil for frying	as needed

FILLING INGREDIENTS:

• Onion, finely chopped	1 pce
• DAHLIA flour	3 tbs
• Liquid milk	350 ml
• Chicken, boiled and shredded	100 gr
• Sweet corn, boiled and kernels removed	500 gr
• Salt	½ tsp
• Ground pepper powder	¼ tsp
• Ground nutmeg powder	¼ tsp
• Grated cheddar cheese	50 gr
• Mayonnaise	100 gr
• Margarine for sautéing	2 tbs



HOW TO MAKE:

1. To make the wrapper: Beat the egg and salt lightly. Gradually add the milk while continuously stirring until well combined.
2. Slowly pour the mixture into the DAHLIA wheat flour and sago flour while stirring continuously. Add the melted margarine. Mix well and strain the batter.
3. Make thin crepes on a flat pan (about 10 cm in diameter) until all the batter is used.
4. To make the filling: Heat margarine. Sauté the chopped onion until fragrant. Add DAHLIA wheat flour and stir until clumpy.
5. Gradually add the milk while stirring until smooth. Add shredded chicken, sweet corn, salt, pepper, and nutmeg. Mix well.
6. Add the grated cheese and mayonnaise. Mix thoroughly and remove from heat.
7. To assemble: Take one crepe wrapper. Add a spoonful of filling and fold it into a triangle shape.
8. Dip it in egg white, then coat with coarse breadcrumbs. Repeat the coating process twice for extra crispiness.
9. Deep fry in preheated oil over medium heat until golden brown and cooked through.

Yields 35 pieces.

**RECOMENDATIONS
FOR FLOUR THAT
CAN BE USED**

Cita Rasa Pangan Berkualitas

