

Mango in Wheat Flour Balls



PT MANUNGGA PERKASA

INGREDIENTS:

• MELATI flour	150 gr
• Instant yeast	5 gr
• Granulated sugar	15 gr
• Salt	1/4 tsp
• Egg yolk	1 pce
• Whole egg	1 pce
• Margarine (melted)	25 gr
• Mango, diced for filling	100 gr
• Liquid milk	150 gr
• Ready-to-drink mango juice	100 ml
• Mango, pureed	50 gr

MANGO SAUCE INGREDIENTS:

• Chopped mango	100 gr
• Mango juice	100 ml
• Cornstarch, dissolved in 1 tsp of water	1 tsp
• Granulated sugar	3 tsp



HOW TO MAKE:

1. Mix the flour, instant yeast, sugar, and salt. Stir well.
2. Lightly beat the eggs. Add the milk gradually while stirring to combine. Pour the egg and milk mixture little by little into the flour mixture, stirring until smooth. Let it rest for 15 minutes.
3. Add melted margarine, mango juice, and pureed mango. Mix well.
4. Pour the batter into poffertjes molds, filling them ¾ full. Add mango cubes in the center. Top with a bit more batter. Flip and shape into round balls. Remove when done.
5. To make the sauce: Boil mango juice and sugar while stirring until it boils and bubbles. Add chopped mango and mix well.
6. Serve the poffertjes with the mango sauce.

Yields 25 pieces.

**RECOMENDATIONS
FOR FLOUR THAT
CAN BE USED**

Cita Rasa Pangan Berkualitas

