



Noodles in an Egg Blanket

Noodle Ingredients:

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| 1. KANTIL wheat flour | 500 g |
| 2. Water | ±155 g |
| 3. Salt | 7.5 g |
| 4. Alkaline water (lye water) | 1 g |
| 5. Sodium tripolyphosphate (STPP) | 0.5 g |
| 6. Carboxyl methyl cellulose (CMC) | 0.5 g |
| 7. Yellow food coloring (tartrazine) | 0.01 g |

Ground Spices:

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| 1. Shallots | 5 cloves |
| 2. Garlic | 5 cloves |
| 3. Red chilies | 10 pieces |
| 4. Candlenuts | 5 pieces |
| 5. Salt, sugar, and sweet soy sauce | as needed |
| 6. Oil for sautéing | 2 tbsp |

Complements:

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| 1. Egg omelet | 10 sheets |
| 2. Crab sticks | 10 pieces |
| 3. Green beans, steamed | 10 pods |
| 4. Chili sauce and tomato sauce | as needed |



Directions:

1. For the noodles: Dissolve the yellow food coloring (tartrazine) and CMC, then stir until fully dissolved.
2. Dissolve the salt and alkaline water in the CMC solution, then stir until dissolved.
3. Pour the CMC solution into the KANTIL wheat flour while stirring until well mixed.
4. Take the dough and place it in a plastic bag. Let it rest for about 10 minutes.
5. Roll the dough thin using a noodle machine, repeating the process several times.
6. Cut the noodle sheet into 0.9 mm thickness using a noodle machine until wavy strands are formed.
7. Steam using a steaming cabinet (3 minutes, 2 psi pressure, 100°C).
8. Cut the noodles into 75 g portions. Fold in half and place into an instant noodle mold.
9. Fry in cooking oil at 150°C for 90 seconds.
10. Boil the instant noodles for 2 minutes, then drain. Coat lightly with oil. Set aside.
11. For serving: heat the oil, sauté the ground spices until fragrant. Add the boiled instant noodles. Season with soy sauce, salt, and sugar. Stir until evenly mixed.
12. Place the noodles on an omelet sheet, add a crab stick and green beans in the center. Roll it up like a rissole.
13. The noodle omelet rolls are ready to be served with sauce.

FLOUR
RECOMENDATION

Cita Rasa Pangan Berkualitas

