

# Fettuccine with Starfruit Rendang Seasoning



PT MANUNGGA PERKASA

## Noodle Ingredients:

1. ASTER wheat flour – 500 g
2. Salt – 15 g
3. Alkaline (lye) water powder – 0.5 g
4. Rendang seasoning – 30 g
5. Bouillon cube – 1 piece
6. Water – 150 ml

## Sauce Ingredients:

1. Starfruit, chopped – 250 g
2. Garlic – 5 cloves
3. Meat, minced – 200 g
4. Rendang seasoning – 75 g
5. Liquid milk – 300 ml
6. Cooking cream – 150 ml
7. Salt – 1 tsp
8. Granulated sugar – 1 tsp
9. Parsley, chopped – as needed
10. Egg yolks, lightly beaten – 2
11. Margarine, for sautéing – 1 tbsp



## How to Make :

1. **Noodles:** Dissolve the salt, alkaline powder, and rendang seasoning in water. Pour into the flour and mix until well combined.
2. Roll out the dough using a pasta machine until it reaches a thickness of 8 inches. Cut into wide strips like fettuccine.
3. Cook the noodles for 1 minute, drain, and coat lightly with oil to prevent sticking. Set aside.
4. Heat margarine and sauté garlic until fragrant. Add minced meat and sauté until it softens.
5. Pour in the liquid milk, cooking cream, and other seasonings. Cook until boiling and the meat becomes tender. Add chopped starfruit and egg yolks, stir well. Add the noodles and cook until the mixture bubbles. Turn off the heat and sprinkle with chopped parsley.
6. The noodles are ready to serve.

**Makes 6 servings.**

**Recommended flour  
to use**

**Cita Rasa Pangan Berkualitas**

