

# Bali Orange Legit Chocolate



PT MANUNGAL PERKASA

- **Chocolate Brownie Ingredients:**

1. MELATI wheat flour – 150 g
2. Granulated sugar – 300 g
3. Whole eggs – 6
4. Egg yolks – 2
5. Stabilizer – 10 g
6. Margarine – 225 g
7. Dark cooking chocolate – 100 g
8. Cocoa powder – 50 g
9. Baking powder – 2.5 g

- **Orange Brownie Ingredients:**

1. MELATI wheat flour – 200 g
2. Granulated sugar – 300 g
3. Whole eggs – 6
4. Egg yolks – 2
5. Stabilizer – 10 g
6. Margarine – 225 g
7. Orange-flavored cooking chocolate – 100 g
8. Baking powder – 2.5 g
9. Orange essence – as needed
10. Orange food coloring – as needed
11. Pomelo pulp – 200 g



**Additional Ingredient:**

- Canned oranges, as needed for layering

## How to Make :

1. Prepare four molds sized 10 × 30 × 3 cm, line with parchment paper. Preheat the steamer.
2. **Chocolate brownies:** Melt the dark cooking chocolate together with margarine over a double boiler; stir until smooth.
3. Beat the eggs, stabilizer, and sugar until pale and fluffy. Add sifted flour mixed with baking powder, milk powder, and cocoa powder. Pour in the margarine mixture and mix well.
4. Pour into the mold until half full, then steam for 15 minutes.
5. While steaming the chocolate layer, prepare the orange brownie batter using the same method. Add the pomelo pulp and mix well.
6. After 15 minutes, remove the chocolate brownie from the steamer, arrange the drained canned oranges on top, then pour the orange brownie batter over it.
7. Steam again for 20 minutes.
8. Remove the brownies from the molds and let cool.

**Makes 4 pans.**

**Recommended flour  
to use**

**Cita Rasa Pangan Berkualitas**

