

Purple Sweet Potato Bollen



PT MANUNGGAL PERKASA

- **Ingredients (Dough):**

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| 1. KANTIL wheat flour | 850 g |
| 2. Fine granulated sugar | 100 g |
| 3. Salt | 15 g |
| 4. Margarine | 100 g |
| 5. Steamed purple sweet potato | 150 g |
| 6. Water | 400 g |

- **Layer Dough:**

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| 1. Dahlia wheat flour | 300 g |
| 2. Margarine | 225 g |
| 3. Vegetable oil | 1 tbsp |

- **Filling:**

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| 1. Steamed purple sweet potato | 500 g |
| 2. Fine granulated sugar | 200 g |
| 3. Butter | 200 g |
| 4. Kraft cheese | 300 g |



How to make :

1. **Layer dough:** Mix all layer ingredients until smooth and pliable. Refrigerate for 25 minutes.
2. Divide the layer dough into 10 g portions.
3. **Filling:** Heat a pan, add butter and mashed steamed purple sweet potato. Stir well, add sugar, and cook until the mixture no longer sticks to the pan. Set aside.
4. Mix all dough ingredients except margarine and steamed purple sweet potato.
5. Knead until half smooth, then add margarine and purple sweet potato. Continue kneading until smooth and elastic.
6. Divide the dough into 45 g portions and let rest.
7. Flatten the dough, place the layer dough inside, flatten again, and fold into four layers.
8. Add the filling and top with chopped Kraft cheese.
9. Arrange in a baking tray, brush with egg wash, and sprinkle with basil seeds.
10. Bake at 200°C for 30 minutes. Remove from oven and serve.

Yield: 20 pieces

**Recommended flour
to use**

Cita Rasa Pangan Berkualitas

