

Aster Fruitamie Soup



PT MANUNGGAL PERKASA

NOODLE INGREDIENTS:

- **ASTER** flour 500 gr
- Red dragon fruit juice 150 gr
- Granulated sugar 60 gr
- Salt 1 gr

TOPPING INGREDIENTS:

- Kiwi 50 gr
- Red grapes 50 gr
- Jelly 50 gr
- Simple syrup 100 ml
- Cocopandan syrup 100 ml
- Crushed ice as needed



HOW TO MAKE:

1. Mix Aster flour, red dragon fruit juice, and sugar. Stir until well combined.
2. Let the dough rest for 10 minutes. Roll it out to about 1 mm thickness.
3. Cut into noodle shapes, about ½ cm wide.
4. Boil the noodles for 3 minutes, then rinse with cold water and place in a bowl.
5. Add the toppings.
6. Serve.

Yields 5 servings.

**RECOMENDATIONS
FOR FLOUR THAT
CAN BE USED**

Cita Rasa Pangan Berkualitas

