

Net Crepes with Curry



PT MANUNGGAL PERKASA

Ingredients :

- | | | | |
|----|--------------------|------|--------|
| 1. | DAHLIA wheat flour | 1000 | grams |
| 2. | Liquid milk | 200 | grams |
| 3. | Thick coconut milk | 200 | grams |
| 4. | Eggs | 2 | pcs |
| 5. | Salt | 3 | grams |
| 6. | Pepper | 2 | grams |
| 7. | Grated turmeric | 10 | grams |
| 8. | Pandan leaves | 2 | leaves |
| 9. | Margarine | 25 | grams |



Instructions :

1. Mix DAHLIA flour, grated turmeric, salt, and pepper. Stir until evenly combined..
2. In another bowl, mix the milk, coconut milk, and eggs. Stir well.
3. Pour the liquid mixture into the flour mixture, then stir until smooth..

How to make the net crepes (jala) :

1. Use a large or flat non-stick pan and heat it..
2. For the first batch, grease the pan with margarine using pandan leaves..
3. Use a can or plastic cup with small holes at the bottom..
4. Pour the batter into the pan in a net-like pattern.
5. Let it cook until dry, then remove and roll..
6. Serve with curry..

Yield: ± 30 pieces

**FLOUR
RECOMENDATION**

Cita Rasa Pangan Berkualitas

