

BLACK PEPPER CHEESE COOKIES (TEPUNG BERAS)



Aneka Kue dan Pemanis



Tepung Beras Putih Rose
Brand



ALAT & BAHAN

Bahan A


Rose Brand Headquarters

Wisma Budi 8th & 9th Floor
Jl. H. R. Rasuna Said Kav C - 6 Jakarta 12940 - Indonesia

www.Rosebrand.co.id

 Tel: (021) 5213383 - Fax (021) 5213313



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- | | | |
|----|--------|-------------------------|
| A. | 200 g | Mentega |
| | 100 gr | Butter |
| | ½ sdt | Garam |
| | 2 bt | Kuning telur |
| | 1 sdt | Bubuk merica hitam |
| B. | 50 ml | Susu cair |
| C. | 75 gr | Black Pepper Sauce |
| | 1 sdt | Baking Powder |
| | 30 gr | Susu tepung |
| | 75 gr | Keju bola diparut |
| | 75 gr | Keju Permesan diparut |
| | 550 gr | Tepung Beras ROSE BRAND |



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CARA MEMASAK

1. Bahan A dikocok hingga mengembang.
2. Lalu beri Bahan B sambil terus dikocok.
3. Masukkan Bahan C dan aduk hingga rata betul.
4. Lalu dicetak.
5. Poles kuning telur.
6. Tabur dengan keju natural.
7. Panggang dengan panasnya oven 150 °C selama ± 40 menit.

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