

TALAM UBI KUNING



Aneka Jajanan Pasar



Tepung Beras Putih Rose Brand



Tepung Tapioka Rose Brand



ALAT & BAHAN

Bahan A:

- 200 gr Ubi kuning, kukus dan haluskan

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



- 70 gr Tepung Tapioka ROSE BRAND
- 30 gr Tepung Beras ROSE BRAND
- 100 gr Gula Pasir ROSE BRAND
- 170 ml Santan ROSE BRAND
 - Secukupnya Garam
 - Secukupnya Vanilla cream

Bahan B:

- 2 sdt Tepung Beras ROSEBRAND
- 25 ml Air Panas
- 25 gr Tepung Tapioka ROSE BRAND
- 150 ml Santan ROSE BRAND
 - Secukupnya Garam
 - Secukupnya Vanilla cream

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CARA MEMASAK

1. Aduk ubi, Tepung Tapioka ROSE BRAND, Tepung Beras ROSE BRAND, Gula Pasir ROSE BRAND, Santan ROSE BRAND, dan garam hingga lembut, lalu saring.
2. Siapkan cetakan kue mangkok yang telah diolesi minyak goreng. Tuang adonan setinggi $\frac{3}{4}$ cetakan. Kukus selama \pm 10 menit.
3. Aduk bahan B, lalu tuang ke atas bahan A. Kukus selama 15 menit.

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