

# TALAM LABU KUNING ROSE BRAND



Aneka Jajanan Pasar



Tepung Beras Putih Rose Brand



Tepung Tapioka Rose Brand



## ALAT & BAHAN

### Bahan A :

50 gr Tepung Beras ROSE BRAND

100 gr Tepung Tapioka ROSE BRAND

200 gr Labu kuning, dikukus lalu disaring

Rose Brand Headquarters

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

[www.Rosebrand.co.id](http://www.Rosebrand.co.id)

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



125 gr Gula Pasir ROSE BRAND

1/2 sdt Garam

110 ml Santan Kelapa ROSE BRAND

110 ml Air

Bahan Baku

25 gr Tepung Tapioka ROSE BRAND

50 gr Tepung Beras ROSE BRAND

125 gr Gula Pasir ROSE BRAND

110 ml Santan Kelapa ROSE BRAND

110 ml Air

1/2 sdt Garam

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## CARA MEMASAK

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1. Bahan A dicampur sampai tercampur rata dan saring.
2. Bahan B dicampur sampai rata.
3. Siapkan cetakan talam yang diolesi Minyak ROSE BRAND, tuang adonan bahan A kira-kira  $\frac{3}{4}$  cetakan. Kukus  $\pm$  30 menit.
4. Tuang adonan bahan B  $\frac{1}{4}$  cetakan. Kukus kembali selama  $\pm$  20 menit.
5. Kue siap dihidangkan.

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