

MARTABAK TIPIS KERING



Hidangan Special Rosebrand



Gula Kristal Rose Brand



Tepung Beras Putih Rose Brand



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



ALAT & BAHAN

Bahan

150 gr terigu
50 gr Tepung Beras ROSE BRAND
2 sdt baking powder
½ sdt baking soda
½ sdt garam
125 gr Gula Pasir ROSE BRAND
2 btr telur
1 sdt vanilla cream
200 ml susu cair full cream

Topping

Secukupnya susu kental manis
Secukupnya kacang
Secukupnya coklat mesis

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CARA MEMASAK

1. Campurkan terigu, Tepung Beras ROSE BRAND, baking powder, baking soda, garam, Gula Pasir ROSE BRAND, aduk merata.
2. Tambahkan telur dan vanilla cream ke adonan. Masukkan susu sedikit demi sedikit sambil diaduk.
3. Panaskan teflon, tuang sedikit adonan lalu ratakan.
4. Tunggu adonan hingga agak kering, lalu tambahkan topping kacang, coklat mesis, dan susu kental manis sesuai selera.
5. Sajikan.

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