

SOSIS ASAM MANIS



Hidangan Special Rosebrand



Margarine Rose Brand



Minyak Goreng 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 :

Secukupnya Sosis (potong sesuai selera)
1/2 siung Bawang bombay (iris tipis)
3 siung Bawang putih (cincang halus)
Secukupnya Margarin ROSE BRAND
4 sdm Saus tomat
3 sdm Saus sambal
1,5 sdm Saus tiram
Larutan maizena (tepung maizena 1 sdm + 3 sdm air)
1/2 sdt Garam
1/2 sdt Lada
1 sdm Gula Pasir ROSE BRAND
250 ml Air

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CARA MEMASAK

1. Panaskan Margarin ROSE BRAND, masukkan bawang bombay dan bawang putih, tumis hingga harum.
2. Tambahkan sosis, aduk rata.
3. Tambahkan sedikit air, saus tomat, saus sambal saus tiram, lalu aduk rata.
4. Tambahkan Gula Pasir ROSE BRAND, lada dan garam, aduk rata.
5. Tambahkan larutan maizena, aduk rata
6. Sajikan.

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