

BUKO PANDAN SALAD

OVERVIEW

10-056

INGREDIENTS

Group Cream

Ingredient	KG	%
BAKELS WHIPPING CREAM	0.135	100.00
Cold water	0.068	50.00
Condensed Milk	0.120	88.90
Total Weight:	0.323	

Group Gelatin

Ingredient	KG	%
Powdered Gelatin	0.005	-
APITO PANDAN PASTE	0.002	-
Cold water	0.037	-
Hot Water	0.106	-
Total Weight:	0.150	

Group Others

Ingredient	KG	%
Coconut Strips	0.100	-
Total Weight:	0.100	

Yield: 7 x 80 grams

METHOD

How to do it:

Cream:

1. Put Bakels Whipping Cream in a mixing bowl.
2. Mix using a paddle for 5 minutes. Scrape.
3. Gradually add water while mixing on medium speed for 5 minutes. Scrape.
4. Add Bakels Condensed Milk and mix further using a wire whisk for 5 minutes.

Gelatin:

1. Combine Apito Pandan Paste and cold water.
2. Dissolve powdered gelatin in pandan flavored cold water.
3. Add hot water in the mixture until gelatin is completely dissolved.
4. Pour mixture into pan and chill for three hours.

Assembly:

1. Combine coconut strips, gelatin and cream.
2. Mix well and refrigerate.



DISPLAY CONDITIONS

Chilled



CATEGORY

Desserts, Specialty



FINISHED PRODUCT

Dessert