

# HALAWAT EL JIBN

## OVERVIEW

15-034

## INGREDIENTS

### Group 1

Ingredient	KG
Pastry wrapper	0.210
PETTINA CLASSIC CHEESECAKE MIX	0.100
Water	0.080
BAKELS BAKE STABLE CUSTARD MIX	0.060
Water	0.150
Saffron	0.000
Frying oil	0.250
Total Weight: 0.850	

### Group 2

Ingredient	KG
Water	0.050
Sugar	0.150
Total Weight: 0.200	

### Group 3

Ingredient	KG
Powdered sugar	0.100
Total Weight: 0.100	

**Yield:** 30 pieces

## METHOD

How to do it:

1. Combine all the ingredients in Group 1 except for pastry wrapper and frying oil. Mix with a wire whisk until smooth and even.
2. Get 1 pastry wrapper (7 grms) and pipe in 10-12g of cheesecake-custard filling. Set aside.
3. Heat oil and fry the Halawat El Jibn.
4. To make syrup, bring water and sugar until thread stage.
5. Arrange in the plate with syrup on the side. Top with powdered sugar.



## DISPLAY CONDITIONS

Room Temperature



## CATEGORY

Desserts, Specialty