

Ingredient A:

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|---------------------------|--------|
| 1. Wheat flour (MELATI P) | 600 gr |
| 2. Granulated sugar | 90 gr |
| 3. Margarine | 150 gr |
| 4. Butter | 75 gr |
| 5. Water | 240 gr |

Ingredient B:

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| Flake Pastry | 330 gr |
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Filling and Accompaniment Ingredients:

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| 1. Bananas, | 1 bunch |
| 2. Chocolate filling | 250 gr |
| 3. Cheese, sliced | 250 gr |

Topping:

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| 1. Chocolate sprinkles | as needed |
| 2. Cheese, sliced, | as needed |

Glaze:

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| 1. 1 egg yolk |
| 2. 25 ml milk |
| 3. 1 tsp vegetable oil |
| 4. Salt, to taste |



Steps:

1. Peel the bananas, grill them with margarine on a teflon pan until golden brown, then set aside.
 2. Mix all ingredients A (flour, sugar, eggs, salt, vanilla, milk powder, instant yeast) until smooth. Wrap it with plastic wrap and let it rest for 15 minutes.
 3. Weigh out Flake Pastry to 8 grams.
 4. Weigh out dough A to about 30 grams, then shape it into balls.
 5. Roll out dough A with a rolling pin, place Flake Pastry in the middle, then fold the dough like an envelope. Flatten it again and fold it two more times, then roll it.
 6. Flatten the dough and fill it with the grilled bananas. Seal the filling tightly and place it on a baking sheet greased with margarine.
 7. Brush the top of the bolen with the egg wash.
 8. Sprinkle with chocolate sprinkles and grated cheese.
 9. Bake at a temperature of $\pm 180^{\circ}\text{C}$ for 45 minutes or until cooked through.
 10. Remove from the oven and serve. The recipe yields 46 pieces.
- Enjoy making your bolen!

RECOMMENDED
FLOUR THAT CAN
BE USED

Cita Rasa Pangan Berkualitas

