

A top-down view of a grey ceramic bowl filled with golden-brown, triangular corn chips. In the center of the bowl is a smaller, reddish-brown ceramic bowl containing a thick, chunky red dipping sauce. The bowl sits on a light-colored, textured placemat. The background is a rustic wooden surface.

### Ingredients :

- 125 g Wheat flour
- 125 g Corn flour
- 125 g Cassava Starch
- 50 g Butter / Margarine
- 135 ml Milk of coconut
- 1/4 teaspoon salt
- 1/2 teaspoon garlic powder
- 1 Egg
- 1 Powder of broth

# **Chips**

*Corn*

### Steps of making :

1. prepare process equipment
2. put the butter or margarine in the pan was heated until it melts and leave to warm temperatures
3. put wheat flour, corn flour, cassava starch, salt, eggs, garlic powder, powdered broth, coconut milk and melted butter in a basin then mixed until the dough is smooth
4. The smooth dough is printed and fried or baked in the oven




# Corn Flour

## Ingredients:

- Corn grits
- Water
- Drying machine

## Steps of making :

1. The corn grits was washed from dirt and soaked for 3 hours then drained
  2. The corn grits are then dried and then crushed using a grinding machine produced by corn flour
  3. The corn flour is dried and do to sifted
  4. The corn flour to packed
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# Corn Cookies

## Ingredients :

- 130 g Butter
- 120 g Sugar
- ½ tea spoon Baking powder
- 200 g Composite flour ( 140 g corn flour and 60 g wheat flour)
- 1 Egg
- 25 g Milk powder

## Steps of making :

1. prepare process equipment
2. Corn flour and flour are fried in a pan without oil until the warm conditions are then left until they are no longer warm.
3. in another basin, mix the flour that is not warm, add baking powder, milk powder and stir.
4. another basin is added sugar, butter then mixed until white. Into added the eggs and keep mixing.
5. a mixture of butter, sugar, eggs that have become good and added to the composite flour in a basin then mixed to form a cookie
6. The mold was baked in an oven at 170°C until cooked



# Donuts

## Cassava

### Ingredients:

- 500 g Wheat Flour
- 200 g Cassava pasta
- 100 g Sugar
- 75 g Butter
- 50 g Milk Powder
- 4 eggs yolk
- 7 g Yeast
- ½ teaspoon Salt
- 150 ml Water

### Steps of making :

1. Fresh cassava is peeled and then washed and steamed until soft, then crushed
2. Prepare a mixer machine then pour wheat flour, sugar, milk powder and yeast then stir
3. In the mixer machine that has been mixed with ingredient number 2 then added cassava paste, egg yolk, water and stirred until the dough becomes shiny. Finally, butter is added and the salt is stirred constantly to produce an elastic mixture
4. The mixture is elastic then allowed to stand for 45 minutes until it expands from the initial size of the dough. followed by deflating and dividing weighing 30 g per dough
5. The dough weighing of 30 g then rounded and allowed to stand again for 30 minutes so that it expands again
6. Donuts are ready to be fried in hot vegetable oil over low heat. How to reverse a donut fry just once, don't turn it over.
7. Donuts are ready to be topped with glaze or melted compound chocolate.

# Corn Cake

## Ingredients:

- 50 g corn flour
- 50 g wheat flour
- 3 eggs
- 50 g sugar
- 30 g cheese ceddar
- 50 g butter
- 3 tablespoon vegetable oil
- ½ teaspoon soft cake
- ½ teaspoon baking powder
- 50 g fresh milk

## Steps of making :

1. Add butter in the pan and warm up until it melts
2. Put shredded cheese in a bowl
3. In a large bowl mix corn flour, wheat flour, baking powder and grated cheese
4. In the basin are added eggs, sugar, soft cake then mixed until thick at high speed
5. Poured mixture of grated cheese and flour into the basin no 4 then stirred and added fresh milk too, vegetable oil, melted butter until mixed
6. The mixture of cake into the mold
7. The mold into to steam for 45 minutes



# CASSAVA

## Chip

### Ingredient :

- Fresh Cassava
- Water
- Salt
- Garlic powder
- Vegetable oil



### Steps of making :

1. The fresh of cassava is washed then peeled skin and to cutting into thin slices
2. Pour 1 liter of water in a pan then boil it to a temperature of 100°C and turn off the stove
3. The cassava slices are put in boiled water for 3 minutes then drained
4. Pour vegetable oil in a pan and swicth on light the stove
5. The Cassava slices are put into hot vegetable oil then fried

