

“BOLU KETAN ITEM KUKUS”



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Yuri Komalasari



Rozacques A.A Momonga

Set in a peaceful prestigious oasis of serenity and timeless architectural design which exemplifies the Indonesian aspiration to be thoroughly modern yet distinct at the same time, the Dharmawangsa Jakarta is elegance personified. Represented by Rozacques A.A Momonga & Yuri Komalasari.

- Sub Category Name
Combo
Desserts
- Recipe Source Name
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Ingredients

“BOLU KETAN ITEM KUKUS”

Steamed Black Sticky Rice cake

- 250g black sticky rice flour
- 6 pcs whole egg
- 200g sugar
- 150g melted butter
- Drop of vanilla essence

Tangerine Jam

- 200g pontianak orange skin
- 90ml lemon juice



- 200g sugar
- 200g pectin
- 100g glucose
- 40g apricot gel

Tangerine Cheese Frosting

- 225g cream cheese
- 225g mascarpone cream
- 115g icing sugar
- 360g whipped cream
- 100g tangerine jam
- 5 pcs gelatine leaf

Methods and Directions

“BOLU KETAN ITEM KUKUS”

Steamed Black Sticky Rice cake

- Beat eggs and sugar with an electric mixer until stiff peaks form.
- Fold the egg mixture with melted butter until all the ingredients blend nicely.
- Pour the mixture into a small rectangular mould.
- Preheat a steamer until hot and put the mixture, steam around 30 minutes.
- Let the cake rest and cool. Then garnish with Tangerine cheese frosting and jam. Garnish with fruits.

Tangerine Jam

- Wash Pontianak orange skin in the water
- Boil orange skin in the water and change the water 3 times. Add lemon juice, sugar, glucose and steep till the mixture is reduced.
- Blend the orange mixture until smooth and add pectin and apricot gel until reduced.
- Leave to cool.

Tangerine Cheese Frosting

- Beat cream cheese, mascarpone cream and icing sugar with an electric mixer.
- Fold the cheese mixture with whipped cream.
- Soak gelatine with cold water and melt in the pan. Pour gelatine into the cheese mixture and add the tangerine jam.
- Fold carefully until creamy, and ready to use.



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