

# STANDARD RECIPE CARD

KITCHEN	<b>Chefmanship Centre, MY</b>
MENU TYPE	<b>Snacks</b>
NAME OF RECIPE	<b>Salted Egg Cornflakes</b>
NO. OF PORTIONS	

ITEM CODE	INGREDIENTS	QUANTITY	UNIT	COST/KG	COST
	<b>Salted Egg Sprinkle</b>				
	Curry Leaf (deep-fry & crushed)	5	gm		
	Chili Powder	3	gm		
	Icing Sugar	5	gm		
	<b>Knorr Golden Salted Egg Powder</b>	<b>20</b>	<b>gm</b>		
	<b>Knorr Pasti Sedap</b>	<b>8</b>	<b>gm</b>		
		<b>41</b>	<b>gm</b>		
	<b>Aromatic</b>				
	Bird Eye Chili (chopped)	10	gm		
	Planta Chef Margarine	50	gm		
	Corn Flakes	300	gm		
	<b>Salted Egg Sprinkle (prepared)</b>	<b>40</b>	<b>gm</b>		
	<b>Garnish</b>				
	Curry Leaf (deep-fry till crispy)	20	gm		
	<b>Approximate Weight</b>	<b>420</b>	<b>gm</b>		
		<b>Approximate Cost</b>		<b>MYR 0.00</b>	
	<b>METHOD</b>	<b>Approximate Cost/ Per Kg</b>		<b>MYR 0.00</b>	
	<b>Salted Egg Sprinkle</b>				
	Mix well Ingredients for "Salted Egg Sprinkle" in mixing bowl. Use as require.				
	<b>Aromatic</b>				
	Saute ingredients for "Aromatic", add in "Corn Flakes" stir thoroughly, and add in prepared "Salted Egg Sprinkle".				
	Stir-fry with low heat until well coated.				
	<b>Garnish</b>				
	Add in ingredinets for "Garnish", mix well and ready to serve.				



**STANDARD RECIPE CARD**

KITCHEN	<b>Chefmanship Centre, MY</b>
MENU TYPE	<b>Cookies</b>
NAME OF RECIPE	<b>Salted Egg Cookies</b>
NO. OF PORTIONS	

ITEM CODE	INGREDIENTS	QUANTITY	UNIT	COST/KG	COST
	<b>Cookies Batter</b>				
	Unsalted Butter (Anchor Brand)	100	gm		
	Icing Sugar	110	gm		
	Egg	1	no		
	<b>Flour Mixture</b>				
	Self-Raising Flour	130	gm		
	Corn Flour	50	gm		
	Milk Powder	15	gm		
	Curry Leaf (deep-fry, crushed)	50	gm		
	<b>Knorr Golden Salted Egg Powder</b>	<b>50</b>	<b>gm</b>		
	<b>Glazing</b>				
	Egg (XL)	1	no		
	Fine Salt	1	gm		
		<b>Approximate Cost</b>		<b>MYR 0.00</b>	
	<b>METHOD</b>	<b>Approximate Cost/ Per Kg</b>		<b>MYR 0.00</b>	
	<b>Cookies Batter</b>				
	Whip Butter and icing sugar till fluffy and thick.				
	<b>Flour Mixture</b>				
	Mix well ingredinets for "Flour Mixture" and use as require.				
	Add in egg, deep-fry curry leaf and ingredients for "Flour Mixture" mix well as a pliable				
	<b>Glazing</b>				
	Place into long tray and glaze with beaten egg				
	Bake in preheated oven with 140°C for 20 minutes till golden brown.				
	Leave to cool before storing in air tight contaner				



**STANDARD RECIPE CARD**

KITCHEN	<b>Chefmanship Centre, MY</b>
MENU TYPE	<b>Cookies</b>
NAME OF RECIPE	<b>Cheesy Cookie</b>
NO. OF PORTIONS	

ITEM CODE	INGREDIENTS	QUANTITY	UNIT	COST/KG	COST
	<b>Cookies Batter</b>				
	Unsalted Butter (Anchor Brand)	100	gm		
	Icing Sugar	100	gm		
	Egg	1	no		
	<b>Flour Mixture</b>				
	Self-Raising Flour	130	gm		
	Corn Flour	50	gm		
	Milk Powder	15	gm		
	<b>Knorr Cheese Sauce Mix</b>	<b>50</b>	<b>gm</b>		
	<b>Garnish (Glazing)</b>				
	Cheddar Cheese	50	gm		
	Egg (XL)	1	nos		
		<b>Approximate Cost</b>		<b>MYR 0.00</b>	
	<b>METHOD</b>	<b>Approximate Cost/ Per Piece</b>		<b>MYR 0.00</b>	
	<b>Cookies Batter</b>				
	Place the butter, icing sugar in a mixing bowl and mix until the butter is creamy and use as				
	<b>Flour Mixture</b>				
	Mix well ingredinets for "Flour Mixture" and add in "Knorr Cheese Sauce Mix", mix well and use as				
	<b>Process</b>				
	Bring the dough together to form a dough ball. Knead it a little if needed (to bring it together).				
1	But don't knead too much.				
	Form an evenly shaped dough log that's about 6-7 inches long. Wrap it in plastic wrap. Knot the				
2	two ends to form a tightly wrapped dough "sausage". Refrigerate until the dough has chilled -				
	When you're ready to bake - remove the log from the fridge (or freezer). If the dough is too hard				
	to cut through,				
	let it thaw a little (so that it's still chilled, but easier to cut). Unwrap the dough when you're ready				
3	to slice it.				
	With a sharp knife, cut 2 cm thick discs from the dough log. Use your fingers to shape the cookies				
	into nice round shapes,				
4	if they lose their shape a bit. Brush some egg and "Cheddar Cheese" on top of cookies.				
	Place the sliced cookies on a long tray and let the tray chill in the fridge for at least 30 minutes.				
5					
6	Bake in preheated oven with 140°C for 20 minutes till golden brown.				
	leave to cool before storing in air tight contaner.				
7					



**STANDARD RECIPE CARD**

KITCHEN	<b>Chefmanship Centre, MY</b>
MENU TYPE	<b>Cookies</b>
NAME OF RECIPE	<b>Cheesy Semperit</b>
NO. OF PORTIONS	

ITEM CODE	INGREDIENTS	QUANTITY	UNIT	COST/KG	COST
	<b>Cheesy Semperit Batter</b>				
	Unsalted Butter (Anchor Brand)	250	gm		
	Icing Sugar	100	gm		
	Egg	1	no		
	<b>Cheesy Semperit Flour Mixture</b>				
	Self-Raising Flour	220	gm		
	Corn Flour	100	gm		
	Milk Powder	50	gm		
	<b>Knorr Cheese Sauce Mix</b>	<b>50</b>	<b>gm</b>		
	<b>Garnish (Glazing)</b>				
	Cheddar Cheese	50	gm		
	Color Rice	100	gm		
		<b>Approximate Cost</b>		<b>MYR 0.00</b>	
	<b>METHOD</b>	<b>Approximate Cost/ Per Piece</b>		<b>MYR 0.00</b>	
	<b>Cheesy Semperit Batter</b>				
	Place the butter, icing sugar in a mixing bowl and mix until the butter is creamy and use as require.				
	<b>Cheesy Semperit Flour Mixture</b>				
	Mix well ingredinets for "Cheesy Semperit Flour Mixture" and add in "Knorr Cheese Sauce Mix", mix well and use as require.				
	<b>Process</b>				
	1	Bring the dough and place into semperit mould.			
	2	Place into long tray, add in "Chadder Cheese" and color rice on top of cookies.			
	3	Bake in preheated oven with 140°C for 15 to 20 minutes till golden brown.			
	4	leave to cool before storing in air tight contaner.			

