

# COCO-NOODLES



Product Development Department  
Philippine Coconut Authority

# Ingredients

<b>Ingredients</b>	<b>Weight, grams</b>	<b>Ingredients</b>	<b>Weight, grams</b>
Bread Flour	850	Coco Flour	150
Salt	30	Whole Egg, well beaten	1 pc
Kansui	3	Yellow food color (optional)	Few drops
Water	320		



# Procedure for manual cutting of noodles (product is ideal for lomi-like pancit preps)

1. Dilute kansui and salt separately with prepared water.
2. Mix very well the bread flour and cocoflour in a bowl.
3. Gradually add kansui solution in a stream-like manner.



# Procedure for manual cutting of noodles (product is ideal for lomi-like pancit preps)

4. Gradually add salt solution in a stream-like manner.
5. Add water according to desired consistency.



# Procedure for manual cutting of noodles (product is ideal for lomi-like pancit preps)

6. Knead on a floured clean and smooth surface until gluten is developed or until very elastic.
7. Divide dough in ten pieces and knead into thin flat sheets.



# Procedure for manual cutting of noodles (product is ideal for lomi-like pancit preps)

8. Using a pair of sharp scissors, cut into desired strips.
9. Dust with flour to prevent these from sticking together.





A. Weighing



B. Blanching



C. Cold Water Immersion



D. Draining





Deep oil-frying  
using a molder



Finished  
Product

Cost: P8-10  
per 150g