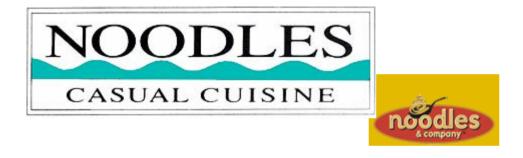
COCO-NOODLES



Product Development Department Philippine Coconut Authority

Ingredients

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



- 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.







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





- 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.



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





A. Weighing



C. Cold Water Immersion



B. Blanching



D. Draining



Deep oil-frying using a molder



Finished Product

Cost: P8-10

per 150g