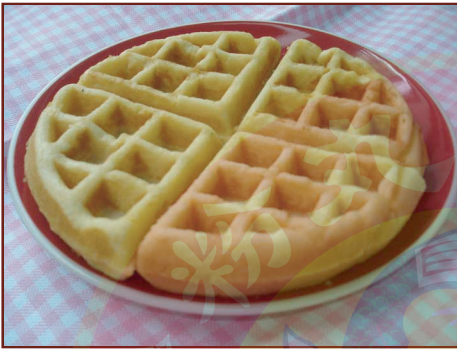


TONG CHAN

Registered Ordinary Partnership

Sago Waffle



Ingredients:-

| | |
|---------------|-----------------------------|
| 2 cups | Wheat flour (Bua Dang) |
| ½ cup | sugar |
| 1 table spoon | Yeast |
| 150 grams | unsweetened condensed milk |
| 70 grams | water |
| 2 pieces | chicken eggs |
| 100 grams | melted butter |
| ¼ tea spoon | salt |
| ½ cup | sweet corn in grain |
| ½ cup | coconut cut in small pieces |
| ½ cup | sago |

Method:-

- 1 Mix flour with sugar and yeast in the bowl using hand mixer.
- 2 Mix milk with egg yolk then mix with No. (1) until blend well together and let it rest for 30 – 45 minutes
- 3 Put melted butter, salt, sweet corn; coconut and sago together and leave for 15 minutes.
- 4 Put in the waffle toaster on low heat until cooked. Serve with honey.