

Green Chocolate Rolls

Delicious green chocolate snack

50 pieces



Easy

up to 10 Min.



Ingredients:

For Tarts:

1 box Dr. Oetker Nona Tarts
200 g Butter (softened)
1 Egg (Large)
200 g Dr. Oetker Nona Cooking
Chocolate
Dr. Oetker Nona Apple Green Colour

Untuk Tat:

1 kotak Adunan Tat Dr. Oetker Nona
200 g Mentega (dilembutkan)
1 Telur (Grad A)
200 g Coklat Masakan Dr. Oetker
Nona
Pewarna Hijau Epal Dr. Oetker Nona

1 Preheat oven to 180°C.

Panaskan ketuhar pada suhu 180°C.

2 Break each of the cooking chocolate into cubes. Cut a cooking chocolate into 1/4 small cubes, set aside.

Bahagikan coklat masakan ke 8 ketul. Potongkan coklat masakan ke 1/4 kiub, biarkan tepi.

3 Place Dr. Oetker Nona Tarts, butter and egg in a mixing bowl. Mix well.

Masukkan Adunan Tat Dr. Oetker Nona, mentega dan telur ke dalam mangkuk, gaul sebati.

4 Add a few drops of apple green colour to the dough.

Titiskan pewarna hijau epal kepada doh dan gaul sebati.



- 5 Put dough into a pastry press and press the dough out into strips of 5cm length.**

Masukkan doh ke dalam acuan tat dan tekan doh dengan sepanjang 5cm.

- 6 Place a cooking chocolate cube at one end of dough and roll up the pastry.**

Letak coklat masakan di satu hujung dan gulung doh untuk membalut coklat masakan.

- 7 Place in the baking tray and bake at 180°C for 15 minutes.**

Susun tat coklat di atas dulang pembakar beralas and bakar pada suhu 180°C selama 15 minit.

