Yogurt



Raw Material:

Milk--- 1000g; Power--- 200ml

Tips:

- 1. The yogurt container must be sterilized before fermentation.
- 2.Do not open the cap while fermenting.
- 3. The temperature for ferment is 35-45 degrees.
- 4.Cold store for yogurt make it taste good.

Storage:

Store with seal at regular temperature, storage period 3 days.



1 Prepare milk and powder.



Wash the bowl with 100 degrees hot water.



Mix the milk with powder in 5:1 proportion.



Temperature: 45 degrees Timing: 7 hours.



O Put in refrigerator with sealfor 8 hours. You can add dome fruit on it.

Orange Slice With Chocolate

Raw Material:

Orange---3 pcs,Sugar---150g Water---300g Black chocolate --- some

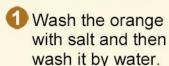
Tips:

Please tempering when you use pure chocolate.

Storage:

Store with seal at regular temperature, storage period 3 months.







2 Cut into 5 mm slices.



Boil with sugar.



4 Put the oil paper on it.



Boil till it orange surface become translucent.



Orain and out on trays.



7 Temperature: 45 degrees, Timing: 3-4 hours.



Stick with chocolate, put on oil paper.

Mango & Strawberry Roll



Raw Material:

Strawberry---250g Mango---250g Sugar A---50g Sugar B---50g

Tips:

The timing is depends on the thickness of the fruit purees.

Storage:

Store with seal at regular temperature, storage period 1 week.



Cut the fruit into pieces and mixed with sugar. Cold store for 4 hours for cure.



2 Strawberry: Boil and puree.



 Mango: Boil and puree.



4 Mixed the fruit puree.



Dut on trays.



Temperature: 43/49 degrees, Timing: 1-2 hours.



Roll it up after well 8 Cut it up. dried.



Banana & Milk Roll

Raw Material:

Banana--- 600g, Milk---250ml Sugar--- some

Storage:

Store with seal at regular temperature, storage period 2 weeks.



1 Prepare fresh banana, milk silver paper and slicer.





Peel off the banana, cut into slices with slicer.



Mixed with milk and sugar.



4 Puree with a blender.



5 Put a silver paper on the trays, pull the puree on it.
Temperature: 70 degrees,
Timing: 6 hours. Remove the silver paper and roll it up when it become 80% dry, then dry again.

Hawthorn Long Coil



Raw Material:

Hawthorn---1000g, Sugar---some

Tips:

The timing is depends on the thickness of the fruit purees.

Storage:

Store with seal at regular temperature ,storage period 6 months.



Wash and remove the stones. Put sugar into it.



Puree with a blender which can heat the puree.



The color of puree is different from what we buy outside.



Pour in trays.



Temperature: 70 degrees Timing: 6 hours.



6 Roll it up after well dried. Then cut into slices.



Pack it with cellophane.