


# 2023 S <br> FOOD TRENDS IN MALAYSIA 

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## CROMBOLONI



Cromboloni is a combination of croissant and bomboloni. It is made from danish pastry, rolled to perform layers and prefectly baked. Fillings such as chocolate, matcha, strawberry and pistachio paste are added to give sweetness to the crunchy teksture.


## MOCHI BITES

Mochi bites are made from glutinous rice flour. It can be found in various flavour such as original, chocolate, strawberry and matcha. Mochi bites can be dipped with cream cheese sauce or it can be added together with chocolate dipping sauce and nuts.


## CHOCOLATE FRUIT COCKTAIL

Chocolate Fruit Cocktail are combination of fresh fruits such as strawberry, grapes, blueberry and kiwi served with combinations of chocolate toppings.
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## RED VELVET DONUT

The red velet donut is a combination of cocoa powder, as well as buttermilk vinegar, and red food coloring that gives the donut its iconic red tint. It is fluffy, tender and dipped in powdered sugar.

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Tanghulu are fresh fruits such as strawberry. orange and grapes served on a bamboo skewer and dipped in a sugar syrup to give more sweet tasteness to the fruits.

