KELUARAN KE-11 **BODE STAPRIL 2024**

USAH GUSAR Menjadi Pemimpin

"Setiap dari kita ada ciri-ciri kepimpinan sama ada ianya terserlah atau tersembunyi."

TS. JAMAL OTHMAN





TIPS MEMBANTU Anak menghafaz Al-Quran dari Kecil

KISAH DUKA BAY DI PALESTIN



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2023 **FOOD TRENDS IN MALAYSIA BY: WAN ANISHA & ELLY JOHANA**

CROMBOLONI

48

3

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.



Jelly balls are desserts made of jelly with fruit fillings in it. The cooked jelly is poured into round mould shapes to perform a ball shapes.

2

6

8





TANGHULU

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.

CROFFLES

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CHOCOLATE FRUIT COCKTAIL



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

Croffles are croissant which are made using waffle maker. Its crunchy tekstur are best served with varities of toppings such as powdered sugar, chocolate, biscoff, oreo crumbs and fruits.



Choco jar is a combination of cereal (mini cornflakes/ cococrunch or bubble rice) and melted chocolate. Various topping can be added to the choco jar to make it looks more tempting.

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.

