

Bihunku pancake

2 pcs eggs seasoning(salt&pepper) 1 Pack Bihunku Cooking oil

- How to make:

 1.Boil Bihunku his 350cc in boiling water for 3 minutes & sit gently.

 2. Prepare a container, pour all the souce, after vermicelli is cooked.

 3. Removed & drain then put vermicelli into the container that hasbeen filled with spices then add a olinch of salt & pepper for a strking flavour, stir j til smooth

 3. Heat the oil in a pan por the bermicelli mixture into the pan, spred the mixture evently over the survace of the pan its like a panacke

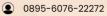
 4. afturn both sides until golden bron after both sides are cooked, removed and serve on a plate while warm







OUR CONTACT



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BIHUNKU

INSTANT VERMICELLI NOODLE

Made in Indonesia Cv. Colorfull Delight











BIHUNKU FUNFACT

Low Glycemix index Its a food that has a low tendency to be absorbed into blood sugar so it does not make you fat.

Made from corn and rice starch enrough a drying process by baking.

BIHUNKU APPLICATION PRACTICAL

Suitable for ready to cook

healthy & snacks







ABOUT BIHUNKU

Introducing us from cv.
Colorfull Delight,selling Bihunku
brand product,namely instant
vermicelli,Bihunku are well
known in local market
especially Indonesia.

Bihunku products are delicious,easy,and fast to cook (ready 2 minutes)& also suitable for consumption anytime and anywhere.

Bihunku made from a combination of rice & selected corn flour which has many good benefits for our body.

Equipped with seasoning made from natural ingredients with a distinctive taste adds its own pleasure to enjoy Bihunku. Bihunku a delicious & healthy instant vermicelli,is perfect to eat everyday.







