

BIHUNKU CREATION RECIPE

Bihunku pancake

- 2 pcs eggs
 - seasoning (salt & pepper)
 - 1 Pack Bihunku
 - Cooking oil
- How to make :
1. Boil Bihunku in 350cc in boiling water for 3 minutes & stir gently.
 2. Prepare a container, pour all the sauce, after vermicelli is cooked.
 3. Removed & drain then put vermicelli into the container that has been filled with spices then stir until well mixed then break 2 pcs eggs then add a pinch of salt & pepper for a strong flavour, stir jtil smooth
 3. Heat the oil in a pan por the bermicelli mixture into the pan, spread the mixture evenly over the surface of the pan its like a pancake
 4. a turn both sides until golden brown 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 enough a drying process by baking.



BIHUNKU APPLICATION PRACTICAL

Suitable for ready to cook

Good for breakfast, lunch, dinner or snack

Affordable/economical price suitable for healthy & snacks

Emergency food

Comfort food



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.



BIHUNKU VARIANT



BIHUNKU PACKING SIZE

NORMAL SIZE 55GR



Pocket size 24GR

