

How to Make Dogger Ice

Choose the correct answer to the questions below !



1. What is the first step in making dogger ice?

6. How long does it typically take to mix the toppings into the ice cream base?

2. How long should you freeze the ice cream base before making dogger ice?

7. What is the purpose of mixing the toppings into the ice cream base?

3. What ingredient is typically used to sweeten the ice cream base in dogger ice?

8. How should you store dogger ice once it's made?

4. What tool is commonly used to mix and chop the toppings into the ice cream base?

9. What is the ideal consistency of dogger ice?

5. When should you add the toppings to the ice cream base?

10. Which of the following is NOT a common topping for dogger ice?

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Doger Ice

Doger Ice is a typical Beverage from Betawi (Jakarta) but the first seller of Doger Ice is person of Western Java. Why Doger Ice can be typical beverage of Betawi (Jakarta)? Because He sold the Doger Ice in Jakarta not in Western Java. So Doger Ice more famous in Jakarta than Western Java. The combination of creamy coconut milk, sweet palm sugar, and a variety of toppings creates a delightful sensory experience that is cherished by many Indonesians.

Match the ingredients for making doger ice and their function correctly !

The Ingridients

grass jelly

palm Sugar

mint leaves

beetroot

pandan Leaf

avocado and jackfruit

roasted peanuts

grated coconut

The Function

commonly used as a topping of doger ice

gives a red color to doger ice

gives a savory taste

brings the fresh taste to doger ice

infuses the dessert with a subtle

fragrance and flavor

provide a chewy texture

adds sweetness to the dessert

contribute creamy and tropical flavors