

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 a person from Western Java. Why Doger Ice can be a typical beverage of Betawi (Jakarta)? Because he sold the Doger Ice in Jakarta, not in Western Java. So Doger Ice is 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 Ingredients

- 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