

BIHUN & BUAH | BIHUN & FRUITS

- 1 kotak MILO® UHT 200ml
- 1 mangkuk bihun goreng
- ½ biji epal merah – dipotong kepingan
- ½ tembikai susu - dipotong kepingan

HIASAN

- 2 helai daun salad
- ¼ lada benggala – dipotong dadu
- 4 biji tomato ceri – dipotong setengah
- ¼ biji timun – dipotong dadu
- ½ kulit timun - dihiris halus
- 1 biji telur rebus

CARA PENYEDIAAN

1. Potong telur tebus kepada dua bahagian.
2. Potong kulit timun untuk bentuk lebah di atas telur.
3. Susun salad di dalam Bento Box.
4. Susun telur di dalam Bento Box.
5. Isikan bihun di dalam Bento Box.
6. Susun lada benggala, tomato ceri dan timun di atas bihun.
7. Susun epal merah dan tembikai susu berselang-seli di dalam Bento Box.



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- 1 MILO® UHT 200ml
 - 1 bowl of fried bihun
 - ½ red apple – cut into slices
 - ½ honey melon - cut into slices

DECORATIONS

- 2 slices of salad leaves
- ¼ capsicum – cut into dices
- 4 pieces of cherry tomatoes – cut into half
- ¼ cucumber – cut into dices
- ½ cucumber skin – finely sliced
- 1 boiled egg

METHODS OF PREPARATION

1. Cut the boiled egg into half.
2. Finely cut the cucumber skin into a shape of a bee and place it on the egg.
3. Arrange the salad into Bento Box.
4. Arrange the boiled egg into Bento Box.
5. Fill the bihun into Bento Box.
6. Arrange the capsicum, cherry tomatoes and cucumber on top of the bihun.
7. Arrange the red apple and honey melon alternately into Bento Box.