

Shanghai Mooncake

**Green
house**
Your Solution For BARESCA



Skin

Unsalted Butter	90 g
Caster Sugar	30 g
Milk	15 g
Cake Flour	120 g
Custard Powder	20 g
GH Milk Emulco	11 g

Filling (35gm)

Salted Egg Yolk	6 nos
Lotus Paste	210 g

Preparation Time : 40 minutes

Baking Time : 20 minutes

Makes around 6 pcs

Directions:

1. Preheat oven to 180°C. Beat butter and caster sugar till creamy. Mix the milk and **GH Milk Emulco** together.
2. Add the milk mixture into the butter mixture and mix well.
3. In another bowl, sift in the cake flour and custard powder. Add the flour mixture into the butter mixture and mix until forms dough.
4. Wrap the dough with plastic wrap and rest in the chiller for 30 minutes.
5. Steamed 6nos of salted egg yolk and set aside.
6. Divide 35 grams each for lotus paste. Wrap the salted egg yolk with the lotus paste and make it into a ball.
7. Take out the dough and divide the dough into 45 grams per each. Flatten the dough, wrap the lotus paste with flatten dough and shape into balls.
8. Brush the top with egg wash. Sprinkle some white and black sesame.
9. Bake at 180°C for 20 minutes or until golden brown. Leave to cool and serve.

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