



# MOONCAKES

## GOLDEN PUFF

### INGREDIENTS

#### Group A

Ingredient	KG
<a href="#">APITO BISCUIT MIX</a>	0.500
<a href="#">BAKELS MARGARINE P</a>	0.250
Icing sugar	0.050
Milk Powder	0.050
<b>Total Weight:</b>	<b>0.850</b>

#### Group B

Ingredient	KG
Dou Yung Paste	0.150
<a href="#">Bakels Golden Sauce</a>	0.075
Watermelon Seed (roasted)	0.025
Glutinous Rice Flour (Koh Fun)	0.025
<b>Total Weight:</b>	<b>0.275</b>

#### Group C

Ingredient	KG
Salted Egg Yolk (pcs)	4.000
<b>Total Weight:</b>	<b>4.000</b>



### DISPLAY CONDITIONS

Ambient



### CATEGORY

Confectionery



### OCCASION

Afternoon Tea, Festive



### FINISHED PRODUCT

Confectionery

## METHOD

1. Place all Group A ingredients into a mixing bowl. Then use beater to beat approximately 1 minute at low speed.
2. Scrape down the mixture. Beat further for 1 minute at medium speed until the dough is smooth. Set aside.
3. Bake the salted egg yolks in oven for +/- 15 min at temperature 190°C. Leave to cool for use later.
4. Place all Group B ingredients into mixing bowl and mix well. Portion to 75gm per piece.
5. Wrap the salted egg yolk with the dou yung paste and make into round shape.
6. Take Group A dough and portion to 75gm and flatten the dough. Place the dou yung paste with salted egg yolk in the center and wrap it up. Shape dough into oval design.
7. Arrange onto baking tray and brush the surface with egg yolk.
8. Bake at 190°C (top) and 150°C (bottom) heat for +/- 20 minutes.

## POLO MOONCAKE

### INGREDIENTS

#### Group 1

Ingredient	KG
<u>APITO BISCUIT MIX</u>	0.500
<u>BAKELS BUTTA BLENDS</u>	0.350
Medium Protein Flour	0.200
<b>Total Weight:</b>	1.050

#### Group 2

Ingredient	KG
Lotus Paste	0.240
Salted Egg Yolk (pcs)	6.000
<b>Total Weight:</b>	6.240

#### Group 3

Ingredient	KG
Egg Yolk (pcs)	2.000
<b>Total Weight:</b>	2.000

## METHOD

1. Place ingredients G1 into the mixer and beat at medium speed until evenly combined. Divide into 60gm portions (approx. 6pcs).
2. Divide lotus paste into 40gm (6pcs) and flatten it slightly.
3. Place the salted egg yolk in the middle of the lotus paste and wrap it.
4. Then wrap the dough over the lotus paste. Cut the surface for design to your preference.
5. Apply a layer of egg yolk over the dough surface.
6. Bake at 210°C for 30 minutes.