

 **BAKELS**

BAKERY INGREDIENTS SINCE 1904



# Recipe Book

CHINESE NEW YEAR 2024

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There is usually a period of spring cleaning before Chinese New Year because cleaning during the festive period can mean "sweeping away the luck." Reunion dinners are held on the eve of Chinese New Year. It is known as 除夕 (chu xi).

Some families also practice (shou ye), which literally means "watching the night." Children will stay up (a chance to finally not go to bed?) and watch the night to bring their parents and elders longevity.



## Salted Lemon Yuzu Cheese Tart Sandwich

### Method

1. Beat all ingredients (A1) on medium speed for 1min.
2. Roll dough flat and use a round shape cookie cutter to cut it out then pipe ingredient (A2) in the center.
3. Then bake at 160°C for 25mins.
4. Mix all ingredients (B) until evenly mix and put the filling in the center and finally decorate according to your desired preference.

INGREDIENTS	WEIGHT (gram)
<b>Group A1</b>	
Bakels Salted Lemon Cake Mix	500
Eggs	50
Corn Flour	300
Bakels Butta Blends	300
Lemon Zest	10
<b>Group A2</b>	
Yuzu Filling	100
<b>Group B</b>	
Pettina Cheese Cake Mix	175
Whipping Cream	500
<b>Total</b>	<b>1935</b>



# 和气生财

(hé qì shēng cái)

*May harmony bring wealth*



## Fa Gao

### Method

1. Mix all ingredients and hand whisk it until it is evenly combine.
2. Put the batter into a piping bag and squeeze into a paper cup and steam it over for 15mins.

INGREDIENTS	WEIGHT (gram)
Pettina Butter Cake Mix	500
Water	280
Red Coloring	7
<b>Total</b>	<b>787</b>

## Kiwi Cookies

### Method

1. Beat all the ingredients on medium speed for 3mins.
2. Transfer the mixture into a piping bag and pipe the desired cookie size.
3. Add some Bakels Kiwi Fruit Filling to the center of the cookie.
4. Bake at 180°C for 15mins.

INGREDIENTS	WEIGHT (gram)
Bakels Kiwi Muffin Mix	500
Corn Flour	200
Bakels Butta Blends	300
Eggs	50
<b>Total</b>	<b>1050</b>



# 步步高升

(bù bù gāo shēng)

*May every step  
take you higher*



## Orange Choco Layers Cake

### Method

#### Cake Batter

1. Whisk ingredients (Apito Plain Moist Cake Mix, eggs, water and Ovalett Special) on high speed for 2mins.
2. Add in oil and Aptio Orange Paste then turn to low speed and whisk for 1min.
3. Deposit batter into a 8" tray (650g).
4. Bake at 180°C for 15 - 20mins.

#### Choc Cream

5. Cut the cake into 3 parts and spread Bakels Compound Chocolate on top of each layer and it is ready to be served.

### INGREDIENTS

WEIGHT  
(gram)

#### Group Cake Batter

Apito Plain Moist Cake Mix	1000
Eggs	1400
Water	250
Ovalett Special	60
Oil	250
Apito Orange Paste	60

#### Group Choc Cream

Bakels Compound Chocolate	100
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**Total**

**3120**



## Fifth Day of Chinese New Year 初五

The day when the Fortune god is honored for his good fortune.

It is also the day of "breaking the fifth" or when the first four days' taboos can be broken (破五).

Cleaning and sweeping have been resumed!

After the holidays, businesses resume operations.



## Fortune CNY Cookie

### Method

1. Beat all ingredients (A) on medium speed for 2mins.
2. Roll the dough flat and use Chinese New Year cutter and bake it at 160°C for 15mins.
3. Mix all ingredients (B) and roll out the icing. Use Chinese New Year cutter and place it onto the cookie.
4. Decorate some gold dusting powder on the cookie and is ready to serve.

### INGREDIENTS

WEIGHT  
(gram)

#### Group A

Apito Biscuit Mix	500
Bakels Butta Blends	250
Red Coloring	7

#### Group B

Pettinice RTR White Icing	500
Red Coloring	5

**Total** **1262**

# 笑口常开

(xiào kǒu cháng kāi)

*May you smile often*



## Revani

### Method

1. Beat all ingredients (A) on medium speed for 3mins.
2. Pour cake batter into the foil trays and bake at 180°C for 22mins.
3. Glazed the cake with ingredients (B) or decorate and garnish to your desire preference.

### INGREDIENTS

WEIGHT  
(gram)

#### Group A

Bakels Eggless Cake Mix	500
Water	300
Apito Orange Paste	10
Lemon Juice	70
Almond Nibs	50
Bakels Margarine Special	250

#### Group B

Bakels Sapphire Gold	100
Pistachio	50

**Total**

**1330**



## Seventh Day of Chinese New Year 初七 (人日)

Humankind's Birthdays, it is thought to be everyone's birthday.

On this particular day, a lohei session is in order!

INGREDIENTS	WEIGHT (gram)
Chicken	850
Bakels Golden Sauce	500
Curry Leaves	50
Water	100
<b>Total</b>	<b>1500</b>

## Golden Sauce Chicken

### Method

1. Heat oil in a deep frying pan over medium high heat.
2. Make sure there's enough oil to fully submerge the chicken pieces.
3. Once the oil is hot, fry the chicken pieces until turn golden brown and crispy.
4. To make the salted cream sauce, in a separate pan, heat up the oil over medium heat. Add the curry leaves and sauté for a few seconds.
5. Add in Golden sauce and cook for a minutes until slightly foamy.
6. Reduced the heat to low and pour in water or evaporated milk.
7. Stir well until the mixture is creamy and smooth.
8. Add the fried chicken pieces into the creamy mixture and toss them until the chicken pieces are evenly coated.
9. Transfer them to a serving plate and garnish with additional curry leaves and sliced chili.





# 福寿双全

(fú shòu shuāng quán)

May you enjoy both  
longevity and blessing



## Chia Seed Croissant

### Method

1. Mix all ingredients (A) at low speed for 6mins then high speed for 2mins.
2. Rest dough in the freezer for 60mins.
3. Lamination butter single fold for 3 times.
4. Keep the dough in the freezer for 60mins.
5. Fold sheet until 3.8mm and cut the dough in 9cm x 21cm.
6. Proofing at 32°C for 100 - 110mins.
7. Bake at 200°C (top) and 190°C (bottom) for 25mins with steam in the deck oven.

### INGREDIENTS

WEIGHT  
(gram)

#### Group A

Bakels Chia Seed Bread Concentrate	500
Bread Flour	500
Yeast	13
Bakels Butta Butteroils Substitute	90
Water	580

#### Group B

Butter (Lamination)	380
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**Total**

**2063**





## Ninth Day of Chinese New Year 初九

Hokkien Chinese make offerings on the birthday of the Jade Emperor or the God of All Heavens.

## Mango Castella Cake

### Method

1. In a stand mixer use whisk attachment combine Pettina Chiffon Cake Mix, eggs and water at low speed for 1min.
2. Whisk the mixture for 10mins at high speed.
3. Gradually add in vegetable oil and Apito Mango Paste for 1min at low speed and combine well.
4. Deposit 1800gm batter into ungreased rectangle cake mould.
5. Bake at 180°C for approximately 70mins.

### INGREDIENTS

### WEIGHT (gram)

Pettina Chiffon Cake Mix	1000
Eggs	1100
Water	150
Vegetable Oil	200
Apito Mango Paste	35

### Total

**2485**



# 好运旺旺来!

(hǎo yùn wàng wàng lái)

Good fortune ONG ONG LAI!



## Chewy Bun Pineapple Coconut

INGREDIENTS	WEIGHT (gram)
<b>Group A</b>	
Bakels Chewy Bun Mix	1000
Black Sesame	100
Chill Water	260
Egg	250
Butter	200
<b>Group B (Filling)</b>	
Bakels Les Fruits Pineapple Coconut	720
<b>Total</b>	<b>2530</b>

### Method

1. Use a spiral mixer and beat all ingredients at low speed for 1min until evenly mix. Increase to medium speed and beat for 3mins.
2. Once the dough is well mixed and has a uniform texture, divide it into portions of 40 grams each. Shape each portion into a round ball and place them on a baking tray.
3. Bake at 165°C for 5mins then steam and repeat the same baking process for another 5mins. Then bake another 15mins.
4. By following these steps, you should be able to make your recipe successfully. Make sure to keep an eye on the dough during baking to ensure it doesn't overbake or burn.
5. Pipe 20g of Bakels Les Fruits Pineapple Coconut into every piece of chewy bun and it is ready to be served.



## Fifteenth Day of Chinese New Year (Chap Goh Mei) (Chinese Valentine's Day) 初十五, 元宵節

The last day of the Lunar New Year is also known as Chap Goh Mei or Lantern Festival in Hokkien. On this day, single women will write their names and contact information on oranges and throw them into the river, hoping that a man will pick them up and contact them.

Another tradition is to solve lantern riddles. Riddles will be written on lanterns, and people will gather around the riddles, pulling the note off if they know the answer.

Tang yuan is a traditional dish eaten with family to symbolize family unity and harmony.



## Eggless Cake

### Method

1. In a stand mixer using whisk attachment combine Bakels Eggless Cake Mix and water at low speed for 1min.
2. Beat for another 7mins on high speed.
3. Add in oil and mix for 1min at low speed.
4. Deposit 350g batter into mould.
5. Bake at 180°C for 25 - 27mins.

INGREDIENTS	WEIGHT (gram)
Bakels Eggless Cake Mix	1000
Water	740
Vegetable Oil	184
<b>Total</b>	<b>1924</b>

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