



GOODIES READY WITHIN 30 MINS



CRISPY MOONCAKE

INGREDIENTS:

- Water Dough
 - Plain Flour 400g
 - Water 100 ml
 - Salt 1/2 tsp
 - Butter 90g
 - Fine sugar 20g
 - White Vinegar 1 tsp
- Oil Dough
 - Plain Flour 200g
 - Butter 150g
 - Food Colour (optional)
- Yam Paste Filling
- Salted Egg

DIRECTIONS:

1. (Water Dough) Rub butter into flour, sugar and salt until fully incorporated.
2. (Water Dough) Add water and vinegar and slowly knead into a soft dough. Continue adding water or flour until preferred consistency.
3. (Oil Dough) In another bowl, prepare flour and rub butter into flour to form the oil dough. Rest both doughs for 10 minutes.
4. Flatten the water dough till it is large enough to wrap the oil dough. Then, wrap the oil dough inside the water dough.
5. Flatten the combined dough into a long rectangle and roll it into a "Swiss Roll". Slice into desired size and flatten into a disc to form the mooncake skin.
6. Wrap the salted egg yolk with yam paste. Then, wrap the yam filling with mooncake skin.
7. Heat up oil and deep fry the mooncakes until they turn golden brown. Otherwise, baking them in the oven may be a healthier choice too.



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PUMPKIN MOCHI

INGREDIENTS:

- Raw skinless pumpkin 50g
- Glutinous rice flour 40g
- Tapioca flour 5g
- Icing sugar 5g
- Snow Skin Mooncake Premix
- Yam Paste Filling

DIRECTIONS:

1. Cut the pumpkins into cubes and steam them for 20-30 minutes.
2. Mash the pumpkins up with other ingredients, mixing them well until a dough is formed.
3. Separate the dough into yolk-sized balls, then steam the pumpkin balls for 15 minutes to achieve the mochi.
4. Once done, lightly coat mochis with oil and let them rest.
5. Mix well with snow skin mooncake premix. Wrap yam filing around the mochi and finally, wrap the snow skin around the yam filing.