

Red Bean Salted Egg Yolk Puff Pastry Mooncake

Equipment:

Rolling pin

Scale

Baking tray

Parchment paper

Pastry brush

Wet Pastry:

All-purpose flour 105g

Water 50g

Sugar 12g

Vegetable shortening 37g

- Mix all ingredients together, knead until soft and shiny, divide into 10pcs, each piece approximately 19-20g

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Oil Pastry:

Cake flour 55g

Vegetable Shortening 100g

- Mix all ingredients together, knead well; set aside for 5 minutes, divide into 10 pcs, each piece approximately 14 - 15g

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Cooked Salted egg yolk 5 pcs

(Steam salted egg yolk until cooked, one day ahead, cut into halve, set aside)

Red Bean paste 250g

Egg wash for brushing

- Divide red bean paste into 10 pcs, use scale to weigh red bean paste; each piece approximately 24 - 25g
- Use 1 pc of red bean paste wrap with 1 half of salted egg yolk; set aside

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Puff Pastry Mooncakes:

- Use 1 piece of wet pastry wrap with 1 piece of oil pastry, use a rolling pin to roll into a round disk, roll up
- Turn the dough vertical facing you, use rolling pin to roll into a round disk, place a piece of red bean paste stuffing over dough then wrap into a ball shape; place mooncakes on a baking tray lined with parchment paper; brush a layer of egg wash over mooncakes
- Preheat oven to 375F /190C, bake for 19 - 20 minutes or until golden brown, remove from oven and let cool completely. Enjoy!

紅豆蛋黃酥皮月餅

工具:

油掃

磅

木棍

焗盆

牛油紙

水皮:

中筋麵粉: 105克

水: 50克

糖: 12克

固體植物菜油 37克

- 所有材料拌勻、揉勻至光滑、分10個、每個約19-20克

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油皮:

固體植物菜油 100克

低筋麵粉: 55克

- 所有材料拌勻、揉勻、待5分鐘、分10個、每個約14-15克

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熟咸蛋黃 5隻

(早一日將5隻咸蛋黃蒸熟切半、備用)

紅豆餡 250克

蛋液 少許

- 用磅量紅豆餡分成約10個、每個約24-25克
- 將1個紅豆餡包半件咸蛋黃、備用

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紅豆蛋黃酥皮月餅:

- 用1個水皮包1個油皮、用木棍將酥皮輕壓搓成圓形薄皮、捲起
- 麵團轉直，輕壓，擀開；將麵團擀大包入紅豆咸蛋黃餡，放在已鋪牛油紙焗盆上，刷上一層蛋液
- 放入已預熱 375°F/190°C 焗19-20鐘或至表層金黃色、取出待涼即可品嚐