

Snow Skin Mooncake

**Green
house**
Your Solution For BARESCA



Snow Skin

Glutinous Rice Flour	58	g
Rice Flour	45	g
Wheat Starch	26	g
Icing Sugar	52	g
Milk	240	g
Vegetable Oil	24	g
Cooked Granulated Flour/ Koh Fun	52	g
<i>GH Yam Emulco, Strawberry Emulco, Passionfruit Emulco</i>	10	g

Custard Filling

Custard Powder	20	g
Wheat Starch	90	g
Cake Flour	25	g
Milk	125	g
Granulated Sugar	76	g
Eggs	125	g
Unsalted Butter	38	g
<i>GH Coffee Emulco, Chocolate Emulco, Yam Emulco</i>	10	g

Preparation Time: 30 minutes

Chilling Time : 4 hours

Makes around 20 pieces, each 50g



For Snow Skin

1. Combine milk, sugar and oil then mix with wheat starch, rice flour and glutinous rice. Strain and rest for 30 minutes. Cover the bowl of mixture with plastic wrap and steam for 30 minutes at high fire, until it became semi-transparent.
2. Stir the mixture vigorously until fine and smooth, transfer to a plate and cover with plastic wrap. Knead the dough for several minutes until the surface turns oily. Chill the skin dough for 4 hours before using.

For Custard Filling

1. Dissolve sugar and milk over small heat, sift in custard powder, wheat starch and cake flour and stir vigorously to combine the mixture well.
2. Add in eggs and butter, and stir quickly to combine. Continue to cook the mixture until it has become a thick paste. Remove from heat and continue to stir the mixture until it becomes smooth.
3. Allow the custard to cool down and chill it until it is hard enough to be shaped.

For Coating Flour (If you are using Koh Fun, you can skip the step)

1. In a frying pan, stir fry raw glutinous rice flour on medium low heat until it turns slightly yellowish. Remove from heat and allow it to cool down.

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Assembling Instructions:

1. Measure each skin dough around 25g and filling around 25g. Roll each skin dough and filling into balls.
2. Dust the mooncake mould with the cooked glutinous rice or Koh Flour, dust off excess.
3. Roll out skin dough into flat disk, wrap the filling and seal the skin completely. Place the mooncake in to the mould with sealed side down, and stamp the mooncake.
4. You can store the mooncakes in freezer up to a week, and it must be stored in airtight container to prevent it from drying up.

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