



RECIPES

TRADITIONAL BAKED MOONCAKE



INGREDIENTS

MOONCAKE DOUGH

150g Prima Hong Kong Flour

90g Golden Syrup

32.5g Peanut Cooking Oil

1-2 drops Alkaline

FILLINGS

1.05kg Lotus Paste

10 nos Salted Egg Yolk

Melon Seeds (Optional)

EGG WASH

1 no Egg

PROCEDURE

1. In a large bowl, mix syrup, peanut oil and alkaline together
2. Add Prima Hong Kong Flour into the mixture and mix until dough is formed. Leave it to rest for 1.5 hours.
3. Divide the dough into 33g dough balls.
4. Flatten the dough and wrap the fillings in the middle. Gently press until the ends are sealed. Mooncake is formed.
5. Mould the mooncake and placed onto a lined baking tray.
6. Bake at 220°C (top and bottom heat) for 20 minutes. In between the baking period, remove the mooncakes, spray some water on the surface and lightly brush it with egg wash. Repeat the egg wash step twice.



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