

Mooncakes Two Ways

(as seen on CAV's Mid-Autumn Festival celebrations on 25 Oct 2020)



Mixed Fruit & Nuts Filling ~ 25g filling per mini-mooncake

400g mixed fruit and nuts, finely chopped
200g mixed seeds, roasted
2 lap cheong, finely chopped
2 Tablespoons water
50g glutinous rice flour, toasted
3 Tablespoons golden syrup
3 Tablespoons peanut oil
30g candied ginger, finely chopped
1 piece mandarin peel, rehydrated & chopped

Note: Each mini-mooncake uses about 25g of filling (adjust for your mould). There is sufficient filling mixture to make both types of moon cakes. Half this recipe if making only one of the pastries.

Snow Skin ~ 25g skin per mini-mooncake

50g glutinous rice flour
30g rice flour
20g corn starch
50g icing sugar
210g coconut milk
*optional * 1/2 teaspoon pandan powder or blue tea powder

Extra: 1 Tablespoon toasted glutinous rice flour for dusting

Mooncake Skin ~ 25g skin per mini-mooncake

Ingredients:

80g golden syrup

3 Tablespoons peanut oil

2 egg yolks

1 1/4 cup plain flour

Egg Wash

1 egg yolk

1 Tablespoon water

Extra - 1 Tablespoon toasted glutinous rice for dusting or use oil spray

Instructions for Snow Skin

1. Sieve all dry ingredients in a microwavable bowl. Stir in coconut milk and mix well.
2. Cover and microwave for two minutes, stir and return to microwave to cook for another 3 minutes.
3. Stir well to combine and set aside for to cool.
4. Divide the dough to suit mooncakes moulds.
5. Flatten each piece of pastry to enclose the filling. Brush with toasted glutinous flour and press into mooncake mould.
6. Place on baking paper and serve

Instructions for Mooncake Skin

1. Whisk all the wet ingredients together. Add flour and mix well to achieve a soft dough. Add a teaspoon of water or flour at a time to achieve this if necessary.
2. Wrap dough and refrigerate for at least 30 minutes. Pre-heat oven to 170 degrees celsius.
3. Divide the dough to suit mooncake mould size. Flatten dough to enclose filling. Press into mooncake mould to shape. Place mooncakes onto a lined baking tray.
4. Lightly brush the top of each mooncake with egg wash. Spray water over moon cakes and bake for 10 - 12 minutes until golden brown.
5. Spray mooncakes again and turn up oven to 200 degrees, bake for a further 2 – 3 minutes to a deep golden brown.
6. Cool and rest mooncakes for at least 24 hours before cutting.

Instructions for Filling:

1. Place chopped lap cheong and 2 tablespoons water in a frypan. Cook on low- medium heat until the water dries up. Add seeds and cook until fragrant.
2. Toss in the rest of mixed fruits and nuts and cook for a for two minutes. Remove from heat and stir the toasted glutinous flour and wet ingredients. Mix well to combine.
3. Divide the filling mixture to suite mooncake moulds. Roll filling into round balls. If the mixture filling is too dry or too wet, adjust with a tablespoon of liquid or flour if necessary.

Lillie Giang is a guest presenter on “The Cooks Pantry” (Channel 10), a guest chef on Channel 7’s “My Asian Banquet” and is an advisor and in-store pop-up presenter for numerous well-known supermarkets and shopping centres.

Lillie was born into a family of serious foodies in Vietnam, so the calling to food was all around her from the get-go. She credits her love of food and success to her father and maternal grandmother who taught her to eat, cook and live well.

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