

Guangzhou-style mooncake



39:34

This recipe is available for:

- Convotherm 4
- Convotherm maxx pro

Accessories:

1/1 GN Roasting and baking tray with drip drain, non-stick coating, useable on both sides, Flat, 3055630

PROFILE

- Chilled 4°C
- 1 Portion
- From Scratch

Convection

00:05 | -

2

Stage 1
190 °C

Convection

00:06 | -

1

Stage 2
180 °C

RECIPE

Ingredients

1	pcs	mandarin fish
20	g	bean sprout
15	g	carrot slice
15	g	shiitake mushroom
10	g	ginger slice
50	g	Chives

1. Food Preparation

- Mooncake dough: Cake flour 604.8g; Oil 226.8g; Golden syrup 453.6; Water containing soda: 1/4spoon - Stuffing: Red bean paste; Salt egg yolk

2. Cooking Instruction

Step1: Mix all cake ingredients ,make a dough Step2: Moon cake dough 30g warp 40g red bean paste and salt egg yolk Step3: After molding, press it into a mold Step4: Put moon cake on non-stick bake tray, loading in the oven after preheat. Step5: When the program completed, take out moon cake ,keep in the room temperature one day.

3. Food Serving Instruction

None